Panasonic®

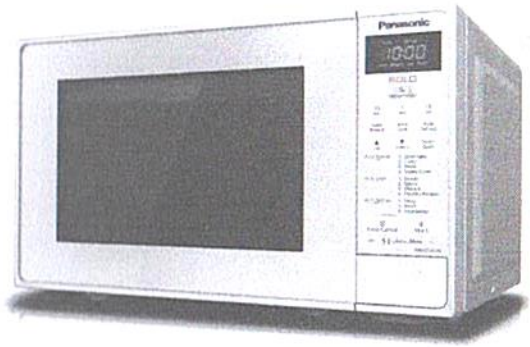
Operating Instructions and Cookbook

Solo Microwave Oven

Model No:

NN-ST26JMFDG

Household Use Only



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M0423-02
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Thank you for purchasing this Panasonic product.
Please read these instructions carefully before using this product, and save this manual for future use.

Contents

Installation and Connection	2
Warning	3
Safety Instructions	4
Important Information	5
Care & Cleaning of your Oven	7
Parts of your oven	9
Microwaving Principles	10
Control Panel	11
General Guidelines	12-13
Containers to use	14-15
Setting the clock/Timer/Child safety lock	16
Microwave Cooking	17
Auto Defrost	18
Defrosting Guidelines	19
Defrosting Charts	20
Auto Reheat and Vapor Clean	21-22
Auto Cook Programs	23-51
Snacks	23-29
Meals	30-41
Dessert	42-46
Healthy Recipes	47-51
Defrost and Reheat	52
Reheating Charts	53-54
Cooking Charts	55-57
Questions and Answers	58
Before Requesting Service	59
Technical Specifications	60

Installation and Connection

Examine your microwave oven

Unpack the oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. If you find any damage, notify your dealer immediately. Do not install a damaged microwave oven.

Earthing instructions

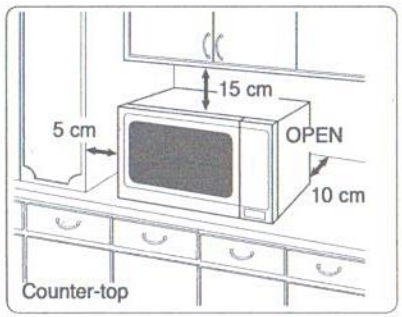
IMPORTANT: THIS UNIT HAS TO BE PROPERLY EARTHED FOR PERSONAL SAFETY.
If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with a properly grounded wall socket.

Operation voltage

The voltage has to be the same as specified on the label on the oven. If a higher voltage than specified is used, it may cause a fire or other damages.

Placement of the Oven

1. This oven is intended for Household counter top use only. It is not intended for built-in use or for use inside a cupboard. Place the oven on a flat and stable surface more than 85 cm above the floor.
2. When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
3. For proper operation, ensure a sufficient air circulation for the oven.
   Counter-top use:
   a. Allow 15 cm of space on the top of the oven, 10 cm at the back, 5 cm on one side, and the other side must be opened.
   b. If one side of the oven is placed flush to a wall, the other side or top must not be blocked.



4. Do not place this oven near an electric or gas cooker range.
5. The feet should not be removed.
6. This oven is only for household usage. Do not use outdoors.
7. Avoid using the microwave oven in high humidity.
8. The power cord should not touch the outside of the oven. Keep the cord away from hot surfaces. Do not let the cord hang over the edge of a table or work top. Do not immerse the cord, plug or oven in water.
9. Do not block the air vents on the left side and back of the oven. If these openings are blocked during operation the oven may overheat. In this case the oven is protected by a thermal safety device and resumes operation only after cooling down.
10. This appliance is not intended to be operated by means of an external timer or seperate remote control system.

Warning

Important Safety Instructions

1. The door seals and seal areas should be cleaned with a damp cloth.
   The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
2. Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy.
   Repairs should only be done by a qualified service person.
3. Do not operate this appliance if it has a damaged CORD OR PLUG, if it is not working properly, or if it has been damaged or dropped. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
6. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the applinance.

Safety Instructions

Use of your oven

1. Do not use the oven for any reason other than the preparation of food. This oven is specifically designed to heat or cook food. Do not use this oven to heat chemicals or other non-food products.
2. Before use, check that utensils/containers are suitable for use in microwave ovens.
3. Do not attempt to use this microwave oven to dry newspaper, clothing or any other materials. They may catch on fire.
4. When the oven is not being used, do not store any objects other than oven accessories inside the oven in case it is accidentally turned on.
5. The appliance shall not be operated by MICROWAVE or COMBINATION WITHOUT FOOD IN THE OVEN. Operation in this manner may damage the appliance.
6. If smoke or a fire occurs in the oven, press the STOP/CANCEL Pad and leave door closed. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.

Oven Light

When it becomes necessary to replace the oven light, please consult your authorized service centre.

Accessories

The oven comes equipped with a variety of accessories. Always follow the directions given for use of the accessories.

Glass Tray

1. Do not operate the oven without the roller and the glass tray in place.
2. Never use another type of glass tray than the one specially designed for this oven.
3. If the glass tray is hot, let it cool before cleaning or placing in water.
4. The glass tray can turn in either direction.
5. If the food or cooking vessel on the glass tray touches the oven walls and stops the tray rotating, the tray will automatically rotate in the opposite direction. This is normal.
6. Do not cook foods directly on the glass tray.

Roller Ring

1. The roller ring and the oven floor should be cleaned frequently to prevent noise and build-up of remaining food.
2. The roller ring must always be used for cooking together with the glass tray.

Important Information

1) Cooking Times

The cooking time depends on the condition, temperature, amount of food and on the type of cookware.
Begin with the minimum cooking time to help prevent overcooking. If the food is not sufficiently cooked you can always cook it for a little longer.

N.B.: If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.

2) Small Quantities of Foods

Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long. If materials inside the oven should ignite, keep the oven door closed, turn the oven off and remove the plug from the socket.

3) Eggs

Do not cook eggs in their shells and whole hard-boiled eggs by MICROWAVE. Pressure may build up and the eggs may explode, even after the microwave heating has ended.

4) Piercing Skin

Food with non porous skins, such as potatoes, egg yolks and sausages must be pierced before cooking by MICROWAVE to prevent bursting.

5) Meat Thermometer

Use a meat thermometer to check the degree of cooking of roasts and poultry only when the meat has been removed from the oven. Do not use a conventional meat thermometer in the microwave oven because it may cause sparking.

6) Liquids

When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
To prevent this possibility the following steps should be taken:

a) Avoid using straight-sided containers with narrow necks.
b) Do not overheat.
c) Stir the liquid before placing the container in the oven and again halfway through the cooking time.
d) After heating, allow it to stand in the oven for a short time, stir again before carefully removing the container.

7) Paper/Plastic

When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.
Do not use recycled paper products (e.g. Kitchen Roll) unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires during use.
Remove wire twist-ties from roasting bags before placing the bags in the oven.

8) Utensils/Foil

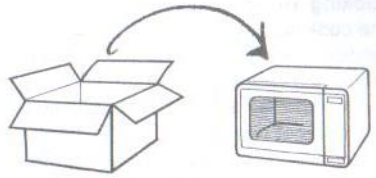
Do not heat any closed cans or bottles because they might explode.
Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur.
If you use any aluminium foil, meat spikes or metalware the distance between them and the oven walls and door should be at least 2 cm to prevent sparking.

9) Feeding Bottles/Baby Food Jars

The top and teat or lid must be removed from feeding bottles or baby food jars before placing in the oven.
The contents of feeding bottles and baby food jars are to be stirred or shaken.
The temperature has to be checked before consumption to avoid burns.

Unpacking your oven

1. **Examine Your Oven**
   Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if unit is damaged. Do NOT install if unit is damaged.
2. **Guarantee**
   Your receipt is your guarantee, please keep safely.
3. **Cord**
   If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

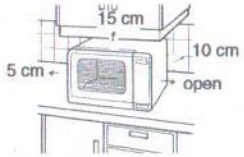


Note: The appliance should be inspected for damage to the door seals and door seal areas. If these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.

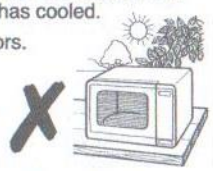
Placement of your oven

This oven is intended for household countertop use only. It is not intended for built-in use or for use inside a cupboard.

1. Oven must be placed on a flat, stable surface 85 cm above floor level. For proper operation, the oven must have sufficient air flow. ie 5 cm at one side, the other being open; 15 cm clear over the top; 10 cm at the rear.



2. Do not place the microwave oven on a shelf directly above a gas or electric hob. This may be a safety hazard and the oven may be damaged.
3. Do not block air vents on the rear and bottom or top of the cabinet. Do not place any articles on the top of the oven over the vents. If air vents are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
4. Do not use outdoors.



5. This appliance is not intended to be operated by means of an external timer or separate remote control system.

Using your oven

1. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

   Ensure that children do not touch the hot outer casing after operation of the oven.
2. **Storage of Accessories**
   Do not store any objects other than oven accessories inside the oven in case it is accidentally turned on. In case of electronic failure, oven can only be turned off at wall socket.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

DO NOT OPERATE THE OVEN EMPTY. The appliance must not be operated WITHOUT FOOD IN THE OVEN. Operation when empty will damage the appliance.

Care & Cleaning of your Oven

IMPORTANT - It is essential for the safe operation of the oven that it is kept clean, and wiped out after each use. Failure to maintain the oven in a clean condition could lead to deterioration of a surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. **Switch the oven off** before cleaning and unplug at socket if possible.
2. **Keep the inside of the oven, door seals and door seal areas clean.** When food splatters or spilled liquids adhere to oven walls, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasives is not recommended. Take care when cleaning around the microwave feed guide.
3. Your **oven cavity** is constructed of zinc coated steel, painted with an extremely durable coating. After use, the oven interior should be wiped out to remove any remaining water in order to reduce the risk of corrosion to the cavity and door.
   The cavity and door can be damaged by abrasive cleaners and sharp objects so care must be taken to avoid damage caused in this way. If the cavity or door become damaged the lining may begin to corrode. Providing the above precautions are taken regarding the cleaning and care of your oven the life of the cavity and door may be extended.
4. The **outside oven surface** should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the **control panel** becomes dirty, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel. When cleaning the Control Panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch STOP/CANCEL Pad to clear display window.
6. Keep **air vents** clear at all times. Check that no dust or other material is blocking any of the air vents on the top, bottom or rear of the oven. If air vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.
7. **If steam accumulates** inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit or microwave leakage.
8. It is occasionally necessary to remove the **glass turntable** for cleaning. Wash the tray in warm soapy water. Do not place in the dishwasher.
9. The **roller ring and oven cavity floor** should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth. The roller ring may be washed in mild soapy water. After removing the roller ring from cavity floor for cleaning, be sure to replace it in the proper position.
10. A steam cleaner is not to be used for cleaning.

Manufactured by:
Thai Toshiba Electric Industries Company Limited
NO.129/1-5, TIWANON ROAD, THA SAI SUB-DISTRICT, MUEANG NONTHABURI DISTRICT
NONTHABURI PROVINCE, Thailand, 11000

Maintenance of your oven

1. **Service**
   WHEN YOUR OVEN REQUIRES A SERVICE call your local Panasonic engineer (Customer Care Centre on 0844 8443868 can recommend an engineer). It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

2. **Door Seals**
   Do not attempt to tamper with or make any adjustments or repairs to door, control panel housing, safety interlock switches or any other part of the oven. Do not remove outer panel from oven.
   The door seals and door seal areas should always be kept clean – use a damp cloth.

   N.B.: The appliance should be inspected for damage to the door seals and door seal areas. If these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.

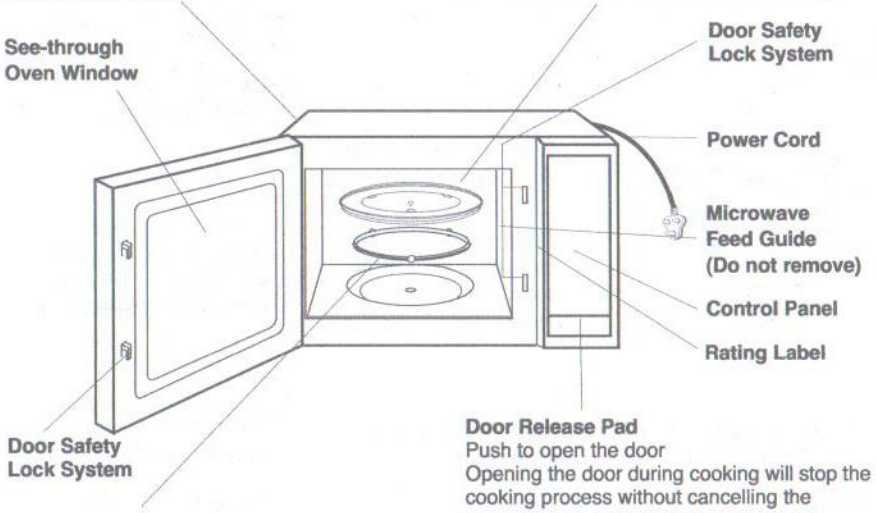
3. **Oven Light**
   The oven lamp must be replaced by a service technician trained by the manufacturer. DO NOT attempt to remove the outer casing from the oven.

4. **Selected Spares and Accessories**
   These may be ordered direct; on line at www.panasonic.co.uk or by telephoning the Customer Care Centre 0844 8443868. Most major credit and debit cards accepted. Ensure you quote the correct model number.

Parts of Your Oven

1. Do not operate the oven without the Roller Ring and Glass Turntable in place.
2. Only use the Glass Turntable specifically designed for this oven. Do not substitute with any other Glass Turntable.
3. If Glass Turntable is hot, allow to cool before cleaning or placing in water.
4. Do not cook directly on Glass Turntable. Always place food in a microwave safe dish. The only exception to this is when cooking Jacket Potatoes or Auto Program Jacket Potatoes.
5. If food or utensils on the glass turntable touch the oven walls this will cause the turntable to stop moving. It will then automatically rotate in the opposite direction. This is normal. Open oven door, reposition the food and restart.
6. The Glass Turntable can rotate in either direction. The maximum weight that can be placed on the turntable is 3 Kg (6 lb 10 oz) (this includes total weight of food and dish).
7. While cooking by MICROWAVE the turntable may vibrate. This will not affect cooking performance.
8. Arcing may occur if the incorrect weight of food is used or a metal container has been used accidentally. If this occurs, stop the machine immediately.

Glass Turntable
The glass turntable and roller ring are the only accessories used for Microwave Cooking.



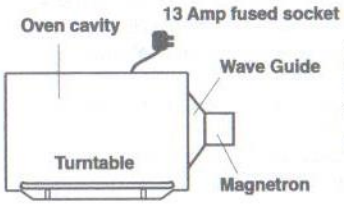
Door Release Pad
Push to open the door
Opening the door during cooking will stop the cooking process without cancelling the program.
Cooking resumes as soon as the door is closed and Start is pressed.

Roller Ring
1. The Roller Ring and oven floor should be cleaned frequently to prevent excessive noise.
2. The Roller Ring must always be used together with the Glass Turntable for cooking.

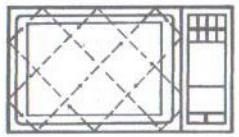
Microwaving Principles

Microwave energy has been used in this country to cook and reheat food since early experiments with radar in World War II. Microwaves are present in the atmosphere all the time, both naturally and from manmade sources.
Manmade sources include radar, radio, television, telecommunication links and car phones.

How Microwaves cook food



In a microwave oven, electricity is converted into microwaves by the MAGNETRON



REFLECTION

The microwaves bounce off the metal walls and the metal door screen.

TRANSMISSION

Then they pass through the cooking containers to be absorbed by the water molecules in the food, all foods contain water to a more or lesser extent.

The microwaves cause the water molecules to vibrate which causes FRICTION, ie. HEAT. This heat then cooks the food. Microwaves are also attracted to fat and sugar particles, and foods high in these will cook more quickly. Microwaves can only penetrate to a depth of 1½ -2 inches (4-5 cm) and as heat spreads through the food by conduction, just as in a traditional oven, the food cooks from the outside inwards.

Important Notes

The dish used to cook or reheat the food will get warm during cooking, as the heat conducts from the food. Even in microwaving, oven gloves are required!

MICROWAVES CANNOT PASS THROUGH METAL AND THEREFORE METAL COOKING UTENSILS CAN NEVER BE USED IN A MICROWAVE, FOR COOKING ON MICROWAVE ONLY

Foods Not Suitable for Cooking by Microwave Only

Yorkshire Puddings, Souffles, Double Crust Pastry Pies.

This is because these foods rely on dry external heat to cook correctly, do not attempt to cook by microwave.

Foods that require deep fat frying cannot be cooked either.

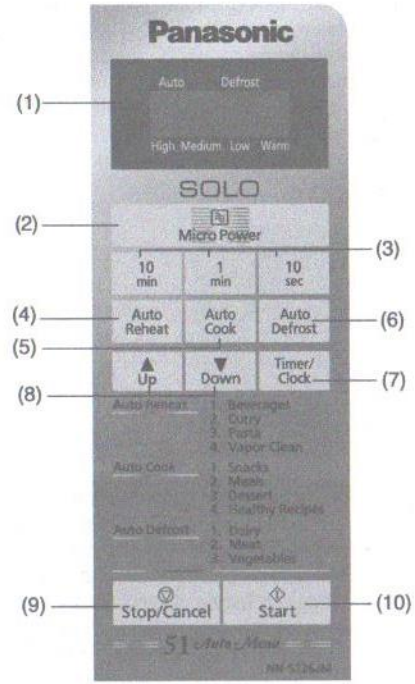
Boiled Eggs
Do not boil eggs in your microwave. Raw eggs boiled in their shells can explode and cause serious injury.

STANDING TIME

When a microwave oven is switched off, the food will continue to cook by conduction – NOT BY MICROWAVE ENERGY. Hence STANDING TIME is very important in microwaving, particularly for dense foods i.e. meat, cakes and reheated meals.

Control Panel

NN-ST26JMFDG



(1) **Display Window**
(2) **Microwave Power Levels**
(3) **Time Pads**
(4) **Auto Reheat Programs**
(5) **Auto Cook Programs**
(6) **Auto Defrost Pad**
(7) **Timer / Clock Pad**
(8) **Weight Selection Pads**
(9) **Stop/Cancel Pad:**
Before Cooking:
one press clears your instructions.
During Cooking:
one press temporarily stops the cooking program. Another press cancels all your instructions and the time of day will appear in the display.
(10) **Start Pad**

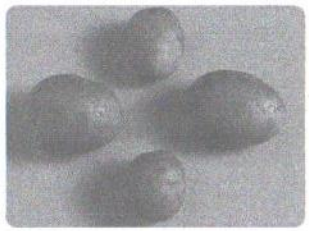
* The Design of your control panel may vary from the panel displayed (depending on colour), but the function of the pads are the same.

General Guidelines

STANDING TIME

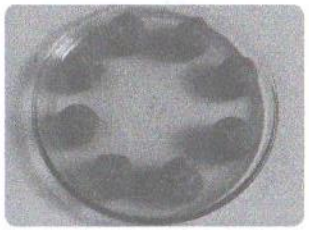
Dense foods e.g. meat, jacket potatoes and cakes, require standing time (inside or outside of the oven) after cooking, to allow heat to finish conducting to cook the centre completely. Wrap meat joints and jacket potatoes in aluminium foil while standing. Meat joints need approx. 10-15 minutes, jacket potatoes 5 minutes. Other foods such as plated meals, vegetables, fish etc require 2-5 minutes standing. If food is not cooked after standing time, return to the oven and cook for additional time. After defrosting food, standing time should also be allowed.

QUANTITY



Small quantities cook faster than large quantities, also small meals will reheat more quickly than large portions.

SPACING



Foods cook more quickly and evenly if spaced apart. NEVER pile foods on top of each other.

MOISTURE CONTENT

Many fresh foods e.g. vegetables and fruit, vary in their moisture content throughout the season, particularly jacket potatoes. For this reason cooking times may have to be adjusted. Dry ingredients e.g. rice, pasta, can dry out during storage so cooking times may differ.

DENSITY

Porous airy foods heat more quickly than dense heavy foods.

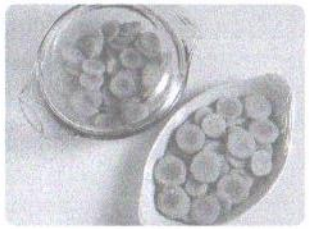
CLING FILM

Cling film helps keep the food moist and the trapped steam assists in speeding up cooking times. Pierce before cooking to allow excess steam to escape. Always take care when removing cling film from a dish as the build-up of steam will be very hot.

PIERCING

The skin or membrane on some foods will cause steam to build up during cooking. These foods must be pierced or a strip of skin should be peeled off before cooking to allow the steam to escape. Eggs, potatoes, apples, sausages etc, will all need to be pierced before cooking. DO NOT ATTEMPT TO BOIL EGGS IN THEIR SHELLS.

COVERING

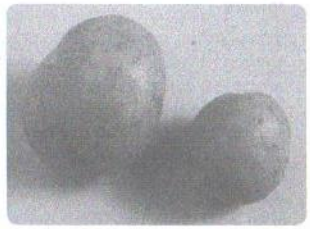


Cover foods with microwave cling film or a lid. Cover fish, vegetables, casseroles, soups. Do not cover cakes, sauces, jacket potatoes or pastry items.

General Guidelines

SHAPE

Even shapes cook evenly. Food cooks better by microwave when in a round container rather than square.



STARTING TEMPERATURE

The colder the food, the longer it takes to heat up. Food from a fridge takes longer to reheat than food at room temperature. Food temperature should be between 5 and 8°C before cooking.

LIQUIDS

All liquids must be stirred **before, during and after** heating. Water especially must be stirred before and during heating, to avoid eruption. Do not heat liquids that have previously been boiled. DO NOT OVERHEAT.

TURNING AND STIRRING

Some foods require stirring during cooking. Meat and poultry should be turned after half the cooking time.

ARRANGING

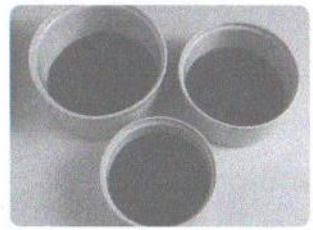
Individual foods e.g. chicken portions or chops, should be placed on a dish so that the thicker parts are towards the outside.

CHECKING FOOD

It is essential that food is checked during and after a recommended cooking time, even if an AUTO PROGRAM has been used (just as you would check food cooked in a conventional oven). Return the food to the oven for further cooking if necessary.

DISH SIZE

Follow the dish sizes given in the recipes, as these affect the cooking and reheating times. A quantity of food spread in a bigger dish cooks and reheats more quickly.



CLEANING

As microwaves work on food particles, keep your oven clean at all times. Stubborn spots of food can be removed by using a branded microwave spray cleaner, sprayed onto a soft cloth. Always wipe the oven dry after cleaning.

Containers to use

Choosing the correct container is a very important factor in deciding the success or failure of your cooking.

Testing Dishes for Suitability

When unsure that a cooking container is suitable for use in your microwave, check by the following test:

1. Fill a microwave safe measuring jug with 300ml (½pt) cold water.
2. Place it on the turntable alongside the dish to be tested. If the dish you are testing is a large dish, then stand the measuring jug on top of the empty dish.
3. Heat on HIGH power for 1 minute.

Result

If the dish is suitable for microwaving, it will remain cool, whilst the water in the jug will begin to feel warm. If the testing dish feels warm, do not use as it is obviously absorbing microwave energy.

N.B. This test does not apply to plastic or metal based containers e.g. Le Creuset® style dishes, which should not be used as they are cast iron covered with enamel.

Quick Check Guide to Cooking Utensils

OVEN GLASS

Glass that is heat resistant e.g. Pyrex®, is ideal.
Do not use delicate glass which may crack due to the heat from the food. Do not use lead crystal which may crack or arc.

CHINA AND CERAMIC

Glazed china plates, saucers, bowls, mugs and cups can be used if they are heat resistant. Porcelain and ceramic are also ideal. Fine bone china should only be used for reheating for short periods, otherwise the change in temperature may crack the dish or craze the finish. Do not use dishes with a metal rim or pattern. Do not use jugs or mugs with glued handles, since the glue can melt in a microwave.

POTTERY, EARTHENWARE, STONEWARE

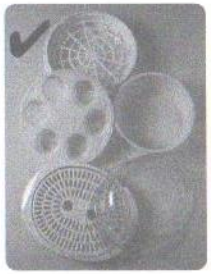
Only use if completely glazed. Do not use if partially glazed or unglazed, as they are able to absorb water which will absorb microwave energy, making the container very hot and slowing food.

FOIL/METAL CONTAINERS

NEVER ATTEMPT TO COOK IN FOIL OR METAL containers – the microwaves cannot pass through and the food will not heat evenly – this may also damage your oven. Use wooden kebab sticks instead of metal skewers.

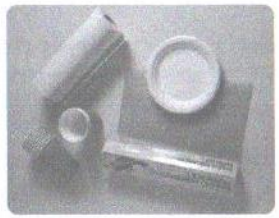
Containers to use

PLASTIC



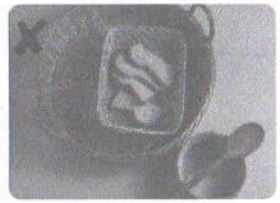
Many plastic containers are designed for microwave use. Only use containers if they are designed for microwave use Do not use Melamine as it will scorch. Do not use plastic for cooking foods high in sugar or fat or foods that require long cooking times e.g. brown rice. Never cook in margarine containers or yogurt pots, as these will melt with the heat from the food.

PAPER



Plain white kitchen paper (kitchen towel) can be used for covering blind pastry cases and for covering bacon to prevent splattering ONLY USE FOR SHORT COOKING TIMES. NEVER RE-USE A PIECE OF KITCHEN TOWEL. Avoid kitchen paper containing manmade fibres. Check that branded re-cycled kitchen towel is recommended for microwave use. Do not use waxed or plastic coated cups as the finish may melt in the oven. Greaseproof paper can be used to line the base of dishes and to cover fatty foods. White paper plates can be used for SHORT REHEATING TIMES.

WICKER, WOOD, STRAW BASKETS



Do not use these items in your microwave. With continued use and with prolonged exposure they will crack and could ignite. Do not use wooden dishes in your microwave.

CLING FILM

Use microwave cling film to cover food that is to be reheated, or cooked, taking care to avoid the film being in direct contact with the food.

ALUMINIUM FOIL

Small amounts of smooth aluminium foil can be used to SHIELD joints of meat during defrosting and cooking. As the microwaves cannot pass through the foil this prevents the shielded parts from overcooking or overdefrosting. The foil must not touch the sides or roof of the oven, as this may cause arching and damage your oven.

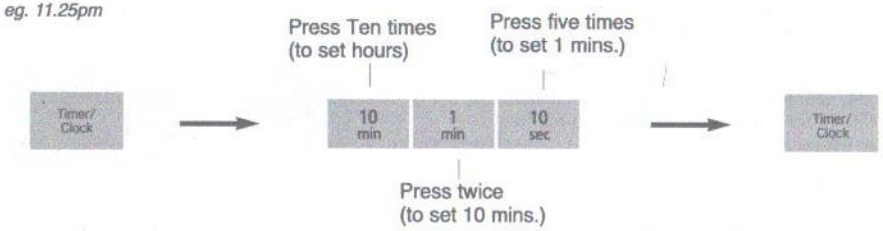
ROASTING BAGS

These are useful when slit up one side to tent a joint of meat when roasting by power and time. Do not use the metal twists supplied.

Setting The Clock

When the oven is first plugged in "88.88" appears in display window.

eg. 11.25pm



1. **Press Timer/Clock Pad twice.** A dot starts blinking.
2. **Press Time Pads** - Enter time of day by pressing appropriate Time pads. The time appears in the display. If the pad (10 min / 1 min / 10 sec) is pressed and held, the time will increase rapidly.
3. **Press Timer/ Clock Pad.** The time of day is entered.

Note:
1. To reset time of day, repeat step 1 through to step 3.
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. This is a 12 hour clock, ie 2pm = 2:00 not 14:00. The oven will not function if a 24 hour clock is set.

Timer

This feature operates as a minute timer. During operation there is no microwave energy.

1. **Press Timer/Clock Pad once.** Display is blank.
2. **Set desired time.** Maximum time is 90 minutes.
3. **Press Start.** The time in the display will count down.

Child safety lock

Using this system will make the oven controls inoperable; however, the door can be opened. Child Lock can be set when the display shows a dot or the time of day.

To Set:

- **Press Start Pad three times.** The time of day will disappear. Actual time will not be lost. 'L' is indicated in the display.

To Cancel:

- **Press Stop/Cancel Pad three times.** The time of day will re-appear in the display.

Microwave Cooking

The glass turntable must always be in position when using the oven.

		Wattage
1 Press	*High*	**800 Watts**
2 Presses	*Defrost*	**270 Watts**
3 Presses	*Medium*	**700 Watts**
4 Presses	*Low*	**520 Watts**
5 Presses	*Warm*	**200 Watts**

1. **Press the microwave power pad.** Select desired power level. An indicator light appears next to the selected power level.
2. **Select cooking time by pressing appropriate pads.** Your oven can be programmed for up to 90 minutes in Medium, Low, Warm and Defrost power. High power can be programmed for 30 minutes.
3. **Press Start.** The cooking program will start and the time in the display will count down.

Note: For defrosting times please refer to defrost chart on next page.

Multi-Stage Cooking

The oven has 2 stage cooking, so you can program up to 2 different instructions and the oven will switch automatically from power to power (Repeat steps 1 and 2 above but only press Start after both stages have been entered).

Note:
1. Timer Pad can not be programmed in multi-stage cooking.
2. Auto Defrost Pad can not be programmed.

Auto Defrost

This feature allows you to defrost dairy, meat and vegetables automatically once you have entered in the weight of the food.

1. **Select desired program.** Press the pad once to select dairy, twice to select meat items and 3 times to select vegetables. The program number will appear in the display.
2. **Set Weight** using the Up and Down pads. If the up / down pad is pressed and held, the weight will increase / decrease rapidly.
3. **Press Start**. Remember to stir or turn the food during defrosting.

Defrost

	Weight	Time	Power	Suggestions
Dairy	200 gm	1 min 30 sec	Defrost mode	Cottage Cheese (Paneer), Tofu
Meat Item	125 gm	2 min 30 sec	Defrost mode	Boneless meat, kebabs For meat with bone, increase timing by 1 min
Vegetables	250 gm	4 min	Defrost mode	

Dairy

This program is used for defrosting frozen dairy products like Paneer ; tofu ; khoya (dried whole milk/Palgoa) . Put The Dairy product in a microwave safe container, and select Dairy menu from the auto defrost menu . The product may feel warm straight after defrosting

Meat Items (mince/chops/chicken portions)

It is necessary for mince to be broken up frequently during defrosting and this is best carried out in a large shallow dish.

THIS PROGRAM IS NOT SUITABLE FOR SAUSAGES, these can be defrosted manually using Defrost power and time. Chops and chicken portions should be arranged in a single layer and turned frequently during defrosting. See defrosting charts on page 20 for standing times.

Vegetables

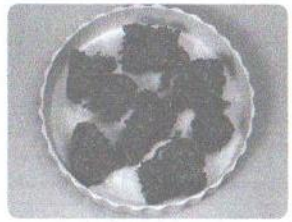
This program is used for defrosting frozen vegetables which can then be used for cooking various dishes. Put frozen vegetables in a microwave safe container and select vegetables option from the auto defrost menu . The vegetables may feel warm straight after defrosting

Defrosting Guidelines

For Best Results:

1. Place foods in a suitable container. Meat joints and chickens should be placed on an upturned saucer or on a plastic rack if you have one.
2. Check food during defrosting, as foods vary in their defrosting speed.
3. It is not necessary to cover the food.
4. Always turn or stir the food especially when the oven "beeps". Shield if necessary (see point 6).
5. Minced meat, chops and other small items should be broken up or separated as soon as possible and placed in a single layer.
6. Shielding prevents food cooking. It is essential when defrosting chickens and joints of meat. The outside thaws out first, so protect wings/breast and fat with smooth pieces of aluminium foil secured with cocktail sticks.
7. Allow standing time so that the centre of the food thaws out. (Minimum of 1 hour for joints of meat and whole chickens).

Arrange food in a single layer.



Turn or break up food as soon as possible.

Shield chickens and joints of meat .

Defrosting Charts

The times given below are a guideline only. Always check the progress of the food by opening the oven door and then re-starting. For larger quantities adjust times accordingly. Food should not be covered during defrosting.

Meat	Defrosting Time	Method	Standing Time
Lamb/Mutton Joints 450g (1lb)	5-7 mins.	Place in a suitable dish or on an upturned saucer or use a rack. Turn 3-4 times. Shield.	60 mins.
Minced Mutton 450g. (1lb)	8 min. 30 sec. - 11 mins.	Place in a suitable dish. Break up and turn 3-4 times.	15 mins.
Chops 450g. (1lb)	6-7 mins.	Place in a suitable dish in a single layer. Turn twice. Shield if necessary.	15 mins.
Sausages 450g. (1lb)	4 mins.	Place in a suitable dish in a single layer. Turn twice. Shield if necessary.	15 mins.
Meat Strips 450g. (1lb)	5-6 mins.	Place in a suitable dish. Turn and separate twice. Shield if necessary.	10 mins.
Stewing Meat 450g. (1lb)	7-9 mins.	Place in a suitable dish. Break up frequently.	15 mins.
Whole Chicken 450g. (1lb)	6-7 mins.	Place in a suitable dish on an upturned saucer or use a rack. Turn 3-4 times. Shield.	60 mins.
Chicken Portions 450g. (1lb)	5 min. 30 sec. - 7 mins.	Place in a suitable dish in a single layer. Turn twice. Shield if necessary.	15-30 mins.
Fish			
Whole 450g. (1lb)	6-7 mins.	Place in a suitable dish. Turn twice. Shield.	15 mins.
Fillets/Steak 450g. (1lb)	6-7 mins.	Place in a suitable dish. Turn twice, separate and shield if necessary.	15 mins.
Prawns 450g. (1lb)	6-7 mins.	Place in a suitable dish. Stir twice during defrosting.	10 mins.
General			
Bread Sliced 400g (14oz)	1 min. 30 sec. - 2 mins.	Place on the turntable. Separate and rearrange during defrosting.	10 mins.
Slice of bread 30g. (1oz)	10 -15 sec.	Place on the turntable on a piece of kitchen paper.	1-2 mins.
Pastry 450g. (1lb)	1 min. 30 sec. + rest 1 min. 1 min. 30 sec.	Place on a plate. Turn over after 1 min. resting time.	10-15 mins.
Soft Fruit 450g. (1lb)	7-8 mins.	Place in a suitable dish. Stir twice during defrosting.	10 mins.

Auto Reheat and Vapor Clean

This feature allows you to reheat or cook foods by setting the weight only. The oven determines the Microwave power level then the cooking time automatically. Select the category of food and then just enter the weight. The weight is entered in grams.

eg.

1. **Select desired program by pressing the pad.** The program number will appear in the display.
2. **Set Weight** using the Up and Down pads. If the up / down pad is pressed and held, the weight will increase / decrease rapidly.
3. **Press Start.**

Guidelines for Use

The Auto Weight Programs are designed to take the guesswork out of reheating or cooking your food. They must ONLY be used for the foods described and within the weight range recommended. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.

Auto Reheat Programs

Reheat

	Weight	Time	Power
Beverage	250 ml	1 min	100%
Curry	100 gm	1 min	100%
Pasta	100 gm	30 sec	100%
Vapor	500 ml	7 min	100%

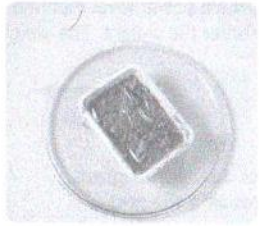
1. Reheat Beverages (250 ml)

This program is used for Reheating beverages like Tea, Coffee, Milk, Soup. Put the product in a microwave safe container and select The Beverage option from the Auto Reheat Menu . After the run time Stir the product properly before consuming because it may feel warm

Auto Reheat and Vapor Clean

Auto Reheat

2. Reheat Curry Meal (100g)

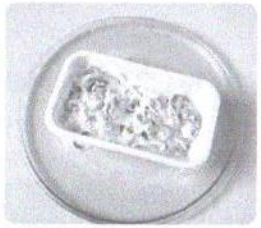


This program is for reheating a curry convenience meal that can be stirred. Foods must be in a suitable single section microwaveable container and have the film pierced. Place on turntable, press the Auto Reheat pad once. Enter the weight then press START. Stir halfway. Allow to stand for 1 minute. Ensure that the food is piping hot. Stir the food before serving.

Important Note: for Auto reheat programs curry, chinese style and pasta meals.

1. Large pieces of fish / meat in a thin sauce, may require longer cooking.
2. These programs are not suitable for foods that cannot be stirred.
3. Meals in bowl shaped containers will need extra cooking time.

3. Reheat Pasta Meal (100g)



This program is for reheating a pasta style convenience meal that can be stirred. Foods must be in a suitable single section microwaveable container and have the film pierced. Place on turntable, press the Auto Reheat pad three times. Enter the weight then press START. Stir halfway. Allow to stand for 1 minute. Ensure that the food is piping hot. Stir the food before serving.

4. Vapor Clean

This is a feature used for cleaning the microwave cavity . Take 500ml of water in a microwave safe container and select vapour clean from the Auto reheat menu . After the run time wipe the interior with a dry and soft cloth only. It is advisable to wipe the cavity properly so that no steam is left on the cavity to avoid rusting

Important Note: for Auto Weight reheat programs curry, chinese style and pasta meals.

1. Large pieces of fish / meat in a thin sauce, may require longer cooking.
2. These programs are not suitable for foods that cannot be stirred.
3. Meals in bowl shaped containers will need extra cooking time.

Auto Cook Programs

Auto Cook

eg. Auto Cook → ▲ Up ▼ Down → Start

1. **Select desired program by pressing the pad.** The program number will appear in the display.
2. **Press up/Down**pad to select the suitable number.
3. **Press Start.**

Snacks

1-1 Boil Potato

Number of Servings: 4

Ingredients	Step 1
Potato Medium Size 250 gm Water 4-5 cups	Wash the potatoes and prick them all over with a fork. Take a microwave safe bowl, add water and potato and cover with a lid. Select the auto menu and press start button.
Time Taken –10 min	Beeps after 10 min.

1-2 Tomato Soup

Number of Servings: 6

Ingredients	Step 1	Step 2
Butter 2 tbsp Onion chopped 1/3 cup Celery chopped 1/4cup Garlic chopped 4 cloves, Tomato 250gm,chopped Tomato puree 1/3cup Water 2 cup Milk 1 cup Salt and pepper as per taste Fresh cream (optional) ¼ cup Crushed black pepper corns to garnish	Mix butter, onion, celery and garlic in a microwave safe bowl (minimum capacity 2L) and place in the microwave oven. Select the auto menu and press start.	After the beep, add tomato, tomato puree and water to the bowl and mix. Cover with a lid press start. After the beep, let it cool down. Once the mixture is cool, blend it till it has a smooth texture. Add milk, cream (optional),salt and pepper to taste. Serve hot. Garnish with black pepper & bread crotons.
Time Taken –31 min	Beeps after 6 mins	Beeps after 25 mins

1-3 Rice Idli

Number of Servings: 4

Ingredients	Step 1
Rice 1 cup Curd 1 cup Black pepper powder ¼ tsp Salt as per taste Baking soda ¼ tsp	Wash the rice, soak it for 45 minutes. Grind it along with all ingredients to prepare the batter. Grease Microwave safe idli stand with oil. Put idli batter in it. Add ½ cup water in a microwave safe bowl. Keep the idli stand in bowl and cover. Select menu and press start to cook. Allow to stand for 3 minutes before serving.
Time Taken – 4 min	Beeps after 4 min

1-4 Daliya

Number of Servings: 4

Ingredients	Step 1	Step 2
Daliya (Cracked Wheat) 200 gm Sugar/ jaggery 150 gm Ghee (melted) 2 tbsp Water 600 ml Elaichi powder/ Nutmeg powder as per taste Cashew nuts as per taste Milk as required ***Note:*** *If you are using jaggery for sweetness then add nutmeg powder. If you are using sugar for sweetness, then add elaichi powder.*	In a microwave safe glass glass bowl, add daliya and ghee. Mix well, and press start. Wait for the beep	After the beep, add water, sugar/jaggery, elaichi powder/nutmeg powder, cashew nuts. Mix well, keep the bowl in the microwave oven and press start. After the beep, let it stand for 5 minutes. Serve with hot milk
Time Taken – 18 min.	Beeps after 3 minutes	Beeps after 15 minutes

1-5 Maggi

Number of Servings:1

Ingredients	Step 1
Maggi 1 packet (70 gm) Water 2 cups	In a microwave safe bowl, add Noodle cake, Maggi masala and water. Mix well.Keep the bowl in microwave oven, select the auto menu and press start. After the beep, garnish with boiled vegetables.
Time Taken - 6min	Beeps after 6 mins

1-6 Poha

Number of Servings: 2

Ingredients	Step 1	Step 2
Poha (washed) 100 gm Oil 1 tbsp Onion ½ cup, chopped Green chilly 2, chopped Peanuts 20 gm Lemon juice 2tsp Mustard Seeds ¼ tsp Cumin seeds ¼ tsp Asafoetida 1 pinch Turmeric powder ¼ tsp Curry leaves 4-5 Salt as per taste Sugar as per taste Grated coconut for garnish	In a microwave safe glass bowl, mix oil, mustard seeds, peanuts , cumin, asafoetida, turmeric powder, curry leaves, salt and sugar. Select auto menu and press start.	After the beep, add washed poha to the bowl and mix well. Place the dish in the microwave oven and press start. After the beep, garnish with grated coconut and serve hot.
Time Taken –7 min	Beeps after 2 mins	Beeps after 5 mins

1-7 Upma

Number of Servings:3

Ingredients	Step 1	Step 2	Step 3
Semolina 100 gm Oil 2 tbsp Water 200ml Salt as per taste Sugar as per taste Red chilli powder ¼ tsp Green chilli 2, chopped Chopped carrot & peas 1/4cup Mustard Seeds ¼ tsp Cumin seeds ¼ tsp Asafoetida 1 pinch Curry leaves 5-6 leaves Urad dal 1 tbsp Lemon juice 2 tsp	In a microwave safe glass bowl, add oil, asafoetida, mustard seeds, urad dal, semolina, cumin, and onion. Mix well and place the bowl in the microwave oven. Select auto menu and press start.	After the beep, stir well and add carrot, peas, green chilli and curry leaves. Mix well and place the bowl in the microwave oven. Press start.	After the beep, mix well and add water, salt, chilli powder and lemon juice. Mix well and place the bowl in the microwave oven. Press start. After the beep, let it stand for 3min and then serve.
Time Taken –5 min	Beeps after 2 mins	Beeps after 1 min	Beeps after 2 mins

1-8 Sabudana Khichdi

Number of Servings: 3

Ingredients	Step 1	Step 2
Sabudana (soaked overnight) 100 gm Oil 1tbsp Boiled potato* 1, chopped Mustard Seeds ¼ tsp Lemon juice 2 tbsp Green chilly 2, chopped Salt to taste *as per Boil Potato Auto menu recipe	In a microwave safe glass bowl, add oil and mustard seeds. Keep the bowl in the microwave oven. Select auto menu and press start.	After the beep, add potato, Sabudana and salt to the bowl and mix well. Keep the bowl in the microwave oven and press start. After the beep, squeeze lemon juice over it, mix and serve.
Time Taken –7min	Beeps after 2 mins	Beeps after 5 mins

1-9 Masala Peanuts

Number of Servings: 3

Ingredients	Step 1	Step 2
Peanuts 100 gm Oil 2 tbsp Chat masala ½ tsp	In a microwave safe bowl, add oil, peanuts, and chat masala. Mix well and place the bowl in the microwave oven. Select the auto menu and press start.	After the beep, stir it, and press start button. After the beep, garnish with coriander leaves and serve.
Time Taken –3min	Beeps after 2 mins	Beeps after 1 min

1-10 Dhokla

Number of Servings: 4

Ingredients		Step 1
Besan (Gramflour) Warm water Curd Green chilly & ginger paste Salt taste Sugar taste Fruit salt Turmeric powder.	100 gm 100 ml 4 tbsp 2 tsp as per as per ¼ tsp 1/8 tsp	**For dhokla:** Mix besan, curd, sugar, salt, water, green chilli-ginger paste, turmeric powder, and fruit salt together. Let it stand for 5-10 minutes. Pour the mixture in a microwave safe flat glass dish. And put it in the microwave oven. Select menu and weight and press start.
For tempering: Water. Mustard Seeds Oil. Curry leaves. Sugar. Green chilly. Grated coconut (for garnish)	 2 cup 1 tsp 1 tsp 1 no 2 tsp 4 no	**For tempering:** In a microwave safe bowl, add oil, Mustard Seeds, curry leaves, green chilly and cook in Microwave for 2 minutes at 100% power. Mix 2 tsp sugar to water & dissolve. Add this solution to the cooked tempering. Add tempering to dhokla and cover. Let it stand for 5 minutes. Garnish with grated coconut & serve.
Time Taken – 6 Min		Beeps after 6 min

1-11 Pasta in White Sauce

Number of Servings: 4

Ingredients	Step 1	Step 2	Step 3
Pasta 200g Maida 1 tbsp Salt & pepper as per taste Milk 1 cup Butter 60 g Mixed Herbs 1 tsp Water 3-4 cup for boiling)	In a microwave safe bowl, add water and pasta. Keep the bowl in the microwave oven and press start.	In another microwave safe bowl, mix milk, butter and maida to form smooth sauce. Keep the bowl in the microwave oven. Select auto menu and press start.	After the beep, strain the cooked pasta and mix it with the cooked sauce mixture, salt and pepper. Keep the bowl in the microwave oven and press start. After the beep, serve hot. Sprinkle dried Mixed herbs
Time Taken – 14min	Beeps after 10 mins	Beeps after 2 mins	Beeps after 2 mins

1-12 Pasta in Red Sauce

Number of Servings: 4

Ingredients	Step 1	Step 2	Step 3
Pasta 200g Red Pasta sauce 2tbsp Tomato puree ¼ cup Vegetables as per choice (capsicum, onion, carrot, beans, mushrooms) Red chilli powder as per taste Mixed Dry Herbs as per taste Salt as per taste Water 3-4 cup (for boiling)	In a microwave safe bowl, add water and pasta. Keep the bowl in the microwave oven and press start.	In another microwave safe bowl, add tomato puree, pasta sauce and vegetables (optional). Mix well and keep the bowl in the microwave oven. Select auto menu and press start.	After the beep, strain the cooked pasta and mix it with the cooked sauce mixture, salt, chilli powder & herbs. Keep the bowl in the microwave oven and press start. After the beep, serve hot.
Time Taken –14 min	Beeps after 10 mins	Beeps after 2 mins	Beeps after 2 mins

1-13 Spicy Baby Corn

Number of Servings: 2

Ingredients	Step 1
Baby corn (cut lengthwise) 100 gm Lemon juice as per taste Sugar, Salt as per taste Oil 1 tsp **For paste:** Chopped coriander leaves 1 cup Chopped ginger 1/2tsp Garlic cloves 1 no. Chopped green chillies 1 no. Chopped onion ½ cup Cumin seeds as required	Grind chopped coriander leaves, ginger, garlic cloves, green chillies, onions and cumin seeds together to prepare the paste. In a microwave safe bowl, add oil, baby corns, sugar, salt and paste. Mix well and cover. Select menu and weight and press start. Allow to stand for 3 minutes.
Time Taken – 8 min	Beeps after 8 mins.

1-14 Corn Chaat

Number of Servings: 3

Ingredients	Step 1
Sweet corn 100 gm Mix fruits ½ cup (Pomegranate, Cucumber, Apple) Salt as per taste Red chilli powder as per taste Chaat masala as per taste Lemon juice as per taste	In a microwave safe bowl, add some water and sweet corns. Select menu and weight and press start. Strain the corns and, in a bowl, add them along with mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well & serve.
Time Taken – 8 min.	Beeps after 8 mins.

1. Select desired program by pressing the pad. The program number will appear in the display. Press two times to select Meals category.

2. Press Up/Down pad to select suitable number.

3. Press Start Pad.

Meals

2-1 Steamed Rice

Number of Servings: 3

Ingredients	Step 1
Rice 1 cup Water 2 - 2 ½ cups, depending on quality of rice	Wash the rice well and strain. Keep it in a Microwave safe glass bowl. Add the measured water and soak the rice for 15 min. Cover the bowl partially with a lid, leaving a vent. Place the bowl in the Microwave Oven, select auto menu and press start. When done, let it stand covered for 5 min.
Time Taken – 15 min	Beeps after 15 min.

2-2 Peas Pulao

Number of Servings: 3

Ingredients	Step 1	Step 2
Rice 1 cup Water 2-2 ½ cup Oil or Ghee 2 Tbsp Onion 1 cup, thinly sliced Cloves 4 pieces Cardamom 3 pieces Cinnamon 2 pieces Fresh/frozen green peas 1/3 cup (if using frozen peas, soak in water for 15 min. and strain) Coriander leaves 2 Tbsp, chopped Salt to taste	Wash the rice well and strain. Add the measured water and soak for 15 min.. Pour the ghee/ oil in a Microwave safe bowl (minimum Capacity 2L). Add onion, cloves, cardamom and cinnamon, and mix well. Place the bowl in the Microwave Oven and press Start. Wait for the beep.	After the beep, add the rice mixture, along with soaking water, and mix well. Also add salt & green peas. Cover the bowl partially with a lid, keep it inside the Microwave Oven and press start. When done, let it stand covered for 5 min. Garnish with Chopped coriander. Fluff up gently with a fork and serve hot.
Time Taken – 31 min	Beeps after 8 minutes	Beeps after 23 minutes

2-3 Veg Biryani

Number of Servings: 4

Ingredients	Step 1	Step 2
Basmati rice 1 cup Water 2 ¼ cups Mint leaves 2 Tbsp, chopped Coriander leaves 2 Tbsp, chopped Mixed vegetables 1 cup, cut into ½ cm cubes Red chilli powder ½ tsp Turmeric powder ½ tsp Coriander powder ½ tsp Ghee/ oil 2 Tbsp Onion 1 cup, thinly sliced Green chilies 2,minced Ginger 1 tsp ,minced Garlic 2 tsp ,minced Cloves 3 pieces Cinnamon 2 pieces Cardamom 3 pieces Star anise 1 piece Salt to taste	Wash the rice well and strain. Add 2 ¼ cup of water and soak the rice for 15 min. Add salt, mint and coriander leaves, mixed vegetables, red chilli powder, coriander powder, and turmeric powder. Keep this rice mixture aside. Pour the ghee/ oil in a Microwave safe bowl (minimum Capacity 2L). Add onion, green chillies, ginger, garlic, cloves, cinnamon, cardamom and star anise. Keep in Microwave Oven and press start. Wait for the beep	After the beep, add the rice mixture, along with soaking water. Mix gently. Cover partially with a lid, keep it inside the Microwave Oven and press start. When done, cover fully and let it stand for 10 min. Mix gently and serve hot.
Time Taken - 32 min	Beeps after 7 minutes	Beeps after 25 minutes

2-4 Fish Pulao

Number of Servings: 3

Ingredients	Step 1	Step 2
King fish * 350g, steamed Green chili 1-2,minced Salt to taste Basmati Rice 1 cup Water 1 ½ cups Garam masala ½ tsp Tomato puree ¼ cup Coconut milk ¾ cup Salt to taste Chili powder ½ tsp Oil 2 Tbsp Cloves 3 pieces Cinnamon 2 pieces Ajwain ¼ tsp(optional) Bay leaf 1 Pepper corns ½ tsp, crushed Fried onions to garnish (optional) *Refer to Auto menu to Steam fish; any other white flaky fish may be used instead*	Discard the skin and bones from steamed fish and flake it. Mix with salt, green chilly and garam masala and keep it aside. Wash the rice and strain well. Add water, coconut milk, tomato puree, salt and chilly powder. Keep this mixture aside. Pour oil in a microwave safe bowl (Capacity not less than 2L). Add cloves, cinnamon, ajwain (optional), bay leaf and pepper corns. Mix well, keep it in Microwave Oven, select the auto menu and press start. Wait For Beep.	After the beep, add the rice mixture along with the soaking water to the bowl. Mix well and cover partially with a lid, leaving a vent. Keep the bowl back in Microwave Oven and press start. When done, cover the bowl and let it stand for 10 min. Gently mix in the fish, and garnish with fried onions (optional).
Time Taken – 25 min.	Beeps after 3 mins.	Beeps after 22 mins.

2-5 Lemon Rice

Number of Servings: 3

Ingredients	Step 1
Cooked Rice* 2 ½ cup Oil 1 tbsp, Mustard seeds ½ tsp Urad Dal (split black lentils) ½ tsp Chana Dal (split Bengal gram) 1 tsp Grated Ginger ½ tsp Whole Kashmiri Red Chili 2 (broken into pieces) Curry Leaves 4 to 5 Turmeric Powder 1/8 tsp Lemon juice 1 tbsp Salt to taste * As per Steamed Rice auto cook recipe	Add all ingredients in a microwave safe bowl, mix well and keep it in the microwave oven. Press Start. Serve hot with curd.
Time Taken – 4 min.	Beeps after 4 min.

2-6 Aloo Matar

Number of Servings: 3

Ingredients	Step 1	Step 2
Frozen green peas 200 gm Cooked potato* 150 gm (at room temperature) Tomato puree 1/3 cup Chilli powder 1 tsp Turmeric Powder ½ tsp Garam Masala ½ tsp Salt To taste Water ¾ cup Oil 3 tbsp Onion ½ cup, finely chopped Ginger- Garlic Paste 1 Tbsp Coriander leaves for garnish *as per Boil Potato Auto menu recipe	Soak the peas in water for 15 min and strain. Peel and cut the potatoes into 3 cm cubes. Keep them aside. In a medium size (500ml approx.) microwave safe bowl, add oil, onion and ginger- garlic paste and mix well. Place the bowl in the microwave oven and select the auto menu and press start.	After the beep, add peas, potatoes, tomato puree, chilli powder, turmeric powder, garam masala, water and salt to the bowl and mix well. Cover the dish with a lid press start. After the beep, garnish the curry with chopped coriander leaves and serve hot.
Time Taken –14 min	Beeps after 6 min	Beeps after 8 min

2-7 Aloo Zeera

Number of Servings: 4

Ingredients	Step 1	Step 2
Boiled Potato* 500gm (diced) Salt to taste Red chilli powder ¼ tsp Coriander powder ¼ tsp Gram masala ¼ tsp Oil 3 tbsp Cumin seeds (Zeera) ½ Tsp *as per Boil Potato Auto menu recipe	In a microwave safe bowl, add all ingredients except potatoes. Place the bowl in microwave oven, select the auto menu and press start.	After the beep, add potatoes to the bowl and mix well. Place the bowl in microwave oven and press start. After the beep, garnish with coriander leaves and serve hot.
Time Taken - 4	Beeps after 2 mins.	Beeps after 2 mins.

2-8 Shahi Mushroom Curry

Number of Servings: 2

Ingredients	Step 1
Button Mushrooms 200 g Onion 1 cup, chopped Garlic 6 pc, chopped Ginger 3 cm chopped Tomato puree ¼ cup Chilli powder 1 tsp or as per taste Turmeric powder ½ tsp Cumin powder ½ tsp Garam masala powder 1 tsp Cashew nuts 2 Tbsp, chopped Oil/ghee 2 Tbsp Kasoori methi 2 tsp Coconut milk ½ cup Water ¼ cup Salt as per taste Fresh cream ¼ cup	In a microwave safe bowl, add all the ingredients and mix well. Place the bowl in the microwave oven, select Auto menu and press start. After the beep, stir and serve hot with assorted Indian bread.
Time Taken – 8 min	Beeps after 8 mins.

2-9 Paneer Bhurji

Number of Servings: 2

Ingredients	Step 1	Step 2
Cottage Cheese (Paneer) 100 gm, mashed Onion 1, finely chopped Cumin seeds ¼ tsp Garam Masala ¼ tsp Oil 1 tbsp Red Chilli powder ¼ tsp Salt as per taste Coriander leaves For Garnishing	In a microwave safe bowl, mix onion, cumin seeds, garam masala, red chilli powder, oil and salt . Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, add mashed paneer to the bowl and mix well. Place the bowl in the microwave oven, and press start. After the beep, serve hot. Garnish with coriander leaves.
Time Taken – 7 min	Beeps after 5 mins	Beeps after 2 mins

2-10 Shahi Paneer

Number of Servings: 4

Ingredients	Step 1
Paneer 100 g (cut in 1 inch cubes) Tomato Puree 2 tbsp, Pure Ghee 1 ½ tbsp, Garam Masala ½ tsp, Green Cardamom Powder ¼ tsp Cumin Seeds ½ tsp Salt as per taste Tomato ketchup 2 tbsp Fresh Cream 1 tsp, Dry Fenugreek leaves ¼ tsp Water 6 tbsp	In a microwave safe bowl, add all the ingredients except Paneer and mix well. Add Paneer cubes at last. Place the bowl in the microwave oven, select Auto menu and press start. After the beep, stir and serve hot with assorted Indian bread.
Time Taken – 5 min	Beeps after 5 mins.

2-11 Bhindi Masala

Number of Servings: 4

Ingredients	Step 1	Step 2
Okra (bhindi) 350 g Onion ½ cup, finely chopped Chilli powder ¾ tsp Turmeric powder ½ tsp Garam masala powder ¾ tsp Salt to taste Oil 2 Tbsp Ajwain ¼ tsp (optional) Lime juice	Cut bhindi into 2 -3 cm long pieces. Dissolve salt in 1Tbsp of water and mix it with bhindi. Mix chilli powder, turmeric powder and garam masala powder with bhindi and keep this bhindi mixture aside. Pour the oil in a microwave safe dish (20-22 cm round). Add onion and ajwain (optional). Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, add bhindi mixture to bowl and mix well. Spread it evenly in the dish and cover the bowl with a lid. Place the bowl in the microwave oven and press start. After the beep, let it stand for 5 min. Mix in lime juice and serve hot.
Time Taken – 8 min	Beeps after 8 mins	

2-12 Dal Tadka

Number of Servings: 4

Ingredients	Step 1	Step 2	Step 3
Dal moong 200 g (soaked for 2 hours) Water 400 ml Oil 2½ tsp Mustard seeds ½ tbsp Roasted cumin ½ tbsp Cumin powder ½ tbsp Asafoetida ½ tsp Coriander powder ½ tbsp Turmeric powder ½ tbsp Green Chilli 5, chopped Curry leaves 5 Kasuri methi (optional) Coriander leaves for garnish	In a microwave safe bowl, add dal, water, turmeric and asafoetida. Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, in another microwave safe bowl, add oil, roasted cumin, green chilli, curry leaves, dal, salt, coriander powder, cumin powder, coriander leaves, kasuri methi and water (if required). Place the bowl in the microwave oven and press start.	After the beep pour this mixture on cooked Dal mixture. Mix well and place the bowl back in the microwave oven. Press start.
Time Taken – 20 min	Beeps after 10 min	Beeps after 5 mins	Beeps after 5 mins

2-13 Mix Vegetables

Number of Servings: 3

Ingredients	Step 1	Step 2
Mix vegetables 300gm (carrot, cauliflower, peas, beans capsicum, finely chopped) Oil ½ tbsp Onion ½ cup, chopped Tomato ¼ cup, chopped Salt As per taste Cumin seeds ¼ tsp Garam masala ¼ tbsp Red chilli powder ¼ tsp Coriander powder ¼ tsp	In a microwave safe bowl, add all ingredients except mix vegetables and mix well. Place in the microwave oven, select the auto menu and press start.	After the beep, add the mix vegetable & some water in the bowl, and mix well. Cover the bowl with lid place in the microwave oven and press start. After the beep, garnish with coriander leaves and serve hot.
Time Taken –20min	Beeps after 8 mins	Beeps after 12 mins.

2-14 Sambhar

Number of Servings: 6

Ingredients	Step 1 .	Step 2	Step 3
Arhar Dal 200 g (Soaked for 2 hrs) Oil 2 tsp Onion 1 chopped Tomato 1 chopped Mixed Vegetables 1 cup, chopped (Drumsticks, Ghiya, Brinjal, Red Pumpkin) Boiled water 400 ml Tamarind pulp 1 tbsp Green Chilli 5 Sambhar Masala 1 tbsp Salt as per taste Jaggery ½ tbsp Mustard Seeds ½ tbsp Asafoetida ½ tsp Curry leaves 6 Coriander powder ½ tbsp Turmeric Powder ½ tsp Red chilli powder 1 tsp Grated Coconut	In a microwave safe bowl, mix dal, turmeric, onion, green chilli, tomato, mix vegetables and boiled water. Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, mash dal well. **For Tadka:** In another microwave safe bowl, add oil, Mustard Seeds, asafoetida, curry leaves, coriander powder, red chilli powder and mix. Place the bowl in the microwave oven and press start.	After the beep, add tadka, tamarind pulp sambhar masala, jaggery and some water (if required) to the mashed dal. Place the bowl in the microwave oven and press start. After the beep, let it stand for 5 mins. Garnish with grated coconut and coriander leaves and serve hot.
Time Taken – 23 min	Beeps after 15 mins	Beeps after 3 mins	Beeps after 5 mins

2-15 Fish Coconut Curry

Number of Servings: 4

Ingredients	Step 1	Step 2
Fish 500 g Green chillies 2, chopped Tamarind paste ¾ tsp Salt ½ tsp Grated coconut 1½ cups Red chilli powder 2 tsp Coriander powder 1 tsp Cumin powder ½ tsp Garlic 4 cloves Onion 100 gm Water 2 cups Salt as per taste *Most type of fish can be used in this curry. Pomfret, Mackerel, King fish, Bhetki, Sardines, Red Snapper are some examples. If using small fish, clean them and keep them whole.*	Cut the fish into 4 cm cubes and keep them aside. (Keep the small fish as whole). Grind coconut with red chilli powder, cumin powder, coriander powder, garlic, onion, tamarind paste, green chillies, salt . Add water to make gravy paste and pour in a microwave safe bowl (Minimum capacity 2L). Place the bowl in the microwave oven and press start for 8 min micro.	After the beep, add the fish to the bowl and mix well. Keep the bowl in microwave oven and cover with a lid. Press start for 8 min micro made. When done, let it stand for 10 min. Serve hot.
Time Taken – 16 min	Beeps after 8 mins	Beeps after 8 mins

2-16 Chutney Fish

Number of Servings: 4

Ingredients	Step 1
Fish Fillets 400 gms Use any big flaky fish like king fish, Bekti or black pomfret Lime juice 2 tbsp Pepper powder ½ tsp Banana leaves 2-3 Oil to brush **For Chutney:** Grated coconut 1 cup Green chillies 6-8 Ginger 2 cm Garlic 4 cloves Cumin seeds 1 tsp Coriander leaves ¾ cup, chopped Salt as per taste	If the fish fillets are big, cut each fillet into two. Apply lime juice and pepper on both sides. Cut the banana leaves into pieces large enough to wrap the fish slices. Plunge the leaves in boiling hot water for 5 min. Strain and wipe the leaves and brush the shiny side with oil. Grind all the ingredients of chutney together using minimum amount of water to make thick paste. Apply this chutney to both sides of fish slices and place each on the greased side of a banana leaf. Fold the leaves to make neat parcels. Secure with thread. Place the parcels on the turn table, along its outer edge. Select the auto menu and press start. When done, let it stand for 7 min. Discard thread. Open the parcel. Serve Hot. Garnish with Grated coconut.
Time Taken – 5 min 30 sec	Beeps after 5 mins 30 secs.

2-17 Chicken Curry

Number of Servings: 2

Ingredients	Step 1	Step 2
Boiled Chicken* 200 gm Oil 1 tbsp Onion (big) chopped 100 gm, Tomato chopped 100 gm, Garlic chopped 2 small, Green Chilly 4 chopped Red chilli Powder ½ tsp Salt As per taste * As per Steamed Chicken auto menu recipe.	In a microwave safe bowl, add onion, tomato, garlic, green chillies, red chilli powder, oil and salt. Mix well. Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, add boiled chicken to the bowl and mix well. Place the bowl in the microwave oven, and press start. After the beep, serve hot.
Time Taken – 12 min	Beeps after 8 mins	Beeps after 4 mins

2-18 Noodles

No of servings: 2

Ingredients	Step 1	Step 2
Noodles 100 gm Water 400 ml Oil 1 tsp Vinegar ½ tsp Soya sauce ½ tsp Chili sauce ½ tsp Mix Vegetables ½ cup (Finely chopped Cabbage, Capsicum, Carrot, French beans etc.) Salt As per taste Sugar As per taste Pepper As per taste Ajinomoto (optional) As per taste	In a microwave safe bowl, add noodles, water, and oil. Select menu and weight and press start. Wait for Beep.	After the beep, strain noodles and pour cold water over it. Keep it aside. In a Microwave Safe bowl, add some oil, finely chopped vegetables, vinegar, soya sauce, chili sauce, ajinomoto and pepper. Press start and wait for the beep. After the beep, add noodles to the cooked mixture and mix well. Serve hot.
Time Taken – 13 min	Beeps after 10 mins	Beeps after 3 mins

1. **Select desired program** by pressing the pad. The program number will appear in the display. Press three times to select Desserts category.
2. **Press Up/Down pad to select suitable number.**
3. **Press Start Pad.**

Dessert

3-1 Suji Halwa

Number of Servings: 4

Ingredients	Step 1	Step 2	Step 3
Semolina (Suji) 100gm Ghee (melted) 2 tbsp Water 300 ml Sugar 100 g Elaichi powder 1 tbsp Cashew nuts, Raisins, Saffron As per taste	In a microwave safe glass bowl, mix suji and ghee. Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, mix the ingredients well in the bowl, and place it in the microwave oven. Press start.	After the beep, mix water, sugar, cashew nuts, raisins, saffron. Place it back in the microwave oven and press start. After the beep, mix well and serve hot.
Time Taken – 8 min	Beeps after 2 mins	Beeps after 2 mins	Beeps after 4 mins

3-2 Carrot Halwa

Number of Servings: 4

Ingredients	Step 1	Step 2
Carrots, preferably red grated 500 g, Sugar ½ cup Sweet khoya crumbled 200 g Ghee 4 Tbsp Cardamom powder ½ tsp	Put the grated carrots in a wide microwave safe bowl. (22-25 cm). Sprinkle 1 Tbsp of water. Cover the bowl with a lid. Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, add sugar, Cardamom powder, khoya and ghee to the bowl and mix well. Spread evenly in the bowl. Place the bowl (do not cover) in the microwave oven and press start. After the beep, let it stand for 10 min. Garnish with nuts and raisins.
Time Taken – 18 min	Beeps after 7 mins	Beeps after 11 mins

3-3 Rice Kheer

Number of Servings: 5

Ingredients	Step 1	Step 2
Condensed Milk ½ tin Cardamom powder ½ tsp Basmati rice 3 tbsp Milk 650 ml Dry fruits to garnish (Cashew nuts, almonds and raisins)	Wash the rice and soak in water for 30 min. Strain and keep them in a microwave safe bowl (capacity not less than 1 ½ L). Add milk (at room temperature) to the bowl. Do not cover. Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, stir well, place the bowl back in the microwave oven and press start. After the beep, add condensed milk, cardamom powder, nuts and raisins to the bowl and mix well. If the kheer is too thick, add some milk to adjust the thickness. Add the dry fruits to garnish. Serve hot or cold.
Time Taken – 27 min		

3-4 Sweet Custard

Number of Servings: 4

Ingredients	Step 1	Step 2
Custard powder* 1½ cup Milk 500 ml Sugar 3 Tbsp or as per taste *Choose flavor of your choice	Mix custard powder with ¼ cup of milk and keep it aside. Pour remaining milk in a microwave safe bowl (minimum capacity1 ½ L) and keep it in MWO. (Do not cover) Select the auto menu and press start. Wait for the beep.	After the beep, add the custard powder to the bowl and mix well. Keep the bowl in Microwave Oven and press start. After the beep, add sugar and mix well. Keep it covered till it cools down. Chill it in refrigerator. Serve with fruit salad or other desserts as needed.
Time Taken – 7 min	Beeps after 4 mins.	Beeps after 3 mins.

3-5 Besan Laddoo

Number of Servings: 2

Ingredients	Step 1	Step 2	Step 3
Besan (Gramflour) 100 g Ghee (melted) 3 tbsp Powder Sugar 50 g Elaichi Powder ½ tsp	In a microwave safe glass bowl, mix besan and ghee. Place the bowl in the microwave oven, select Auto menu and press start.	After the beep, stir it and place the bowl back in the microwave oven. Press start.	After the beep, allow the mixture to cool. In a microwave safe bowl, add powdered sugar and elaichi powder and mix. Place the bowl in the microwave oven and press start. Mix the besan mixture and sugar mixture well and make a laddoo of same size. **Note:** For binding the ladoo use ghee
Time Taken – 4 min 30 sec	Beeps after 2 mins	Beeps after 1 min 30 sec	Beeps after 1 min

3-6 Kalakand

Number of Servings: 5

Ingredients	Step 1	Step 2
Grated Paneer 100gm Milkmaid 50 ml Milk Powder 2 tbsp Corn flour ½ tsp Elaichi Powder ½ tsp	In a microwave safe bowl, mix grated paneer, milkmaid, milk powder, corn flour, elaichi powder. Select auto menu and weight, press start. Wait for the beep.	After the beep, mix it again and press start. After the beep, the barfi is now set. Cut it into pieces and garnish with dry fruits.
Time Taken - 6 min	Beeps after 3 mins.	Beeps after 3 mins.

3-7 Coconut Barfi

Number of Servings: 4

Ingredients	Step 1	Step 2
Coconut powder 350 gm Milk maid 200 gm Milk powder 1 tbsp Elaichi powder ½ tsp	In a microwave safe bowl, mix all ingredients and keep it in the Mircowave Oven. Wait for Beep.	After the beep, mix it again and press start. After the beep, the barfi is now set. Cut it into pieces and garnish with dry fruits.
Time Taken – 3 min	Beeps after 1 min	Beeps after 2 mins.

3-8 Brownies

Number of Servings: 4

Ingredients	Step 1
Melted butter ½ cup Cocoa 3 Tbsp Baking powder ½ tsp Powdered/castor sugar 1 cup Chopped walnuts 4 Tbsp Eggs 2 Vanilla essence ½ tsp	Take a microwave safe 20cm square baking dish and line the base with butter paper. Grease the paper and the sides of the dish. Mix cocoa with hot melted butter and keep it aside to cool. Beat the eggs with vanilla essence and mix with the butter and cocoa. Mix maida with baking powder, sugar and half the walnuts. Add this mixture to the cocoa and eggs mixture and mix well till the batter's consistency is smooth. Pour the batter in the prepared dish and sprinkle remaining walnuts on top. Place the dish in the MWO. Select the auto menu and press start. After the beep, place the dish on a rack and let it cool completely. Turn out the brownie on a plate and cut into pieces.
Time Taken – 5 min	Beeps after 5 mins

3-9 Chocolate Fudge Cake

Number of Servings: 6

Ingredients		Step 1
Maida	1 cup	Grease a 22-25 cm round microwave safe baking dish.Line the base with butter paper and grease the paper as well. Mix maida, sugar, cinnamon powder, baking soda, and salt. In a separate bowl, beat the curd till it is smooth. Add melted butter and cocoa to the bowl and mix well. Beat the eggs lightly along with vanilla essence. Add beaten eggs and maida mixture to the curd mixture, and mix gently till the batter is smooth and consistent. Pour the batter in the greased dish and place it in Microwave Oven. Select the auto menu and press start. After the beep, place the dish on a rack and let the cake cool down.
Powdered/caster sugar	1 cup	
Cinnamon powder	¼ tsp	
Salt	a pinch	
Baking soda	¼ tsp	
Curd	¾ cup	
Butter	½ cup	
Cocoa	1/3 cup	
Eggs	2	
Vanilla essence	½ tsp	
Time Taken –6 min		Beeps after 6 mins

3-10 Vanilla Cake

Number of Servings: 6

Ingredients		Step 1
Maida	100 gm	In a bowl, beat the eggs along with vanilla essence. Add maida, sugar, baking powder and melted butter to the bowl, and mix well. Grease a microwave safe baking dish. Line the base with butter paper and grease the paper as well. Pour the cake batter in this dish and place it in the Microwave Oven.Select the auto menu and press start. After the beep, serve the cake.
Powdered sugar	75 gm	
Butter	75 gm	
Egg	2	
Baking powder	1tsp	
Vanilla essence	1tsp	
Time Taken –6min		Beeps after 6 min

1. Select desired program by pressing the pad. The program number will appear in the display. Press four times to select Healthy Recipes category.

2. Press Up/Down pad to select suitable number.

3. Press Start Pad.

Healthy Recipes

4-1 Steamed Chicken

Number of Servings: 1

Ingredients		Step 1
Chicken	200 Gm	In a microwave safe bowl, add chicken and water. Place the bowl in the microwave oven, select Auto menu and press start. After the beep, strain the chicken and serve hot.
Water	½ Cup	
Time Taken – 4 min		Beeps after 4 mins

4-2 Lemon Chicken

Number of Servings: 2

Ingredients		Step 1
Boiled chicken(boneless)	200 gm	In a microwave safe bowl, add all the ingredients except cornflour and mix well. In a separate bowl mix cornflor with water to form smooth paste. Pour this into the main bowl with Chicken . Place this bowl in the microwave oven, select Auto menu and press start. After the beep, stir and serve hot.
Vinegar	1 tbsp	
Cornflour	1 tbsp	
Water	½ cup	
Salt	as per taste	
Pepper	as per taste	
Sugar	as per taste	
Garlic paste	1 ½ tbsp	
Lemon juice	3 tbsp	
Oil	1 tbsp	
Time Taken – 9 min		Beeps after 9 mins.

4-3 Steamed Fish

Number of Servings: 2

Ingredients	Step 1
Fish Fillets 400g	In a microwave safe bowl, add the fish fillets. Place the bowl in the microwave oven, select Auto menu and press start. After the beep, serve hot.
Time Taken – 4 min	Beeps after 4 mins.

4-4 Steamed Vegetables

Number of Servings: 2

Ingredients	Step 1
Mix vegetables 300 gm (carrot, cauliflower, peas, beans capsicum) Water ¼ cup	In a microwave safe bowl, add water &all the vegetables. Cover with a lid and place it in the microwave oven. Select the auto menu and press start.
Time Taken –10min	Beeps after 10 mins.

4-5 Kaale Chane

Number of Servings: 4

Ingredients	Step 1	Step 2	Step 3
Kala chana 100 gm (Soaked overnight) Water 200 ml Oil 1 tbsp Chopped onion ½ cup Salt, Chaat masala as per taste Red chilli powder as per taste	In a microwave safe bowl, add soaked chana with water and cover it. Select auto menu and weight and press start. Wait for the beep.	After the beep, strain the water from it. In a microwave safe bowl, add oil, chopped onion, chaat masala, red chilly powder and press start to cook. Wait for the beep.	After the beep, add boiled chana to the cooked mixture, mix well and press start.
Time Taken – 24 min	Beeps after 15 mins.	Beeps after 6 mins.	Beeps after 3 mins.

4-6 Ghiya Raita

Number of Servings: 3

Ingredients	Step 1
Ghiya (Bottle Gourd) 100 gm, Grated Water 50 ml Curd 3 tbsp Mustard powder as per taste Green chilly as per taste Salt, Sugar as per taste	In a Microwave safe bowl, add grated ghiya, sprinkle water and salt. Mix well and press start to cook. Strain the ghiya & set aside. Beat the curd, add water if required then add mustard powder, salt, sugar, green chilly in a bowl. Add cooked ghiya to this. Serve chilled.
Time Taken – 5 min	Beeps after 5 mins.

4-7 Rawa Idli

Number of Servings: 4

Ingredients		Step 1
Rawa	1 cup	Mix all ingredients to prepare the batter. Grease Microwave safe idli stand with oil and put idli batter in it. Add ½ cup water in a microwave safe bowl. Keep the idli stand in bowl and cover. Select menu and press start to cook. Allow to stand for 3 minutes before serving.
Curd	1 cup	
Black pepper powder	¼ tsp	
Salt	as per taste	
Baking soda	¼ tsp	
Time Taken – 4 min.		Beeps after 4 min

4-8 Sprout Salad

Number of Servings: 3

Ingredients		Step 1
Sprouted green gram (moong)	1 cup	Place the sprouted moong in a microwave safe steamer. Pour 1 cup of boiling hot water in the lower container of the steamer. Cover and keep it in Microwave Oven. Select the auto menu and press start. After the beep, let the sprouts cool and then mix with rest of the ingredients.
Tomato chopped	½ cup,	
Onion chopped	½ cup,	
Green chilies	2, minced	
Ginger minced	1 tsp,	
Pomegranate seeds	1 cup	
Salt, sugar and lime juice	as per taste	
Chaat masala	as per taste	
Coriander leaves chopped	3 tbsp,	
Mint leaves chopped	3 tbsp,	
Time Taken – 8 min		Beeps after 8 min.

4-9 Oats Daliya

Number of Servings: 4

Ingredients		Step 1
Daliya (Cracked Wheat) (Soaked in water for at least 1 hour)	¼ cup	In a microwave safe glass bowl, mix all the ingredients and partially cover it with a lid. Place the bowl in the microwave oven, select auto menu and press start. After the beep, let it stand for 3 minutes. Serve hot with Mint Chutney.
Oats	¼ cup	
Boiled Peas	¼ cup	
Oil	2 tbsp	
Green Chili	1 (deseeded)	
Small Potato	1 (finely chopped)	
Black Pepper Powder	¼ tsp (crushed)	
Ginger chopped)	1 tsp (finely	
Bay Leaf	1	
Green Cardamom	1 (crushed)	
Turmeric Powder	¼ tsp	
Red Chili Powder	¼ tsp	
Lemon Juice	1 ½ tsp	
Coriander powder	1 tsp	
Garam Masala	¼ tsp	
Water	½ cup,	
Salt	to taste	
Time Taken - 5 min		Beeps after 5 mins

Defrost and Reheat

Defrost

	Weight	Time	Power	Suggestions
Dairy	200 gm	1 min 30 sec	Defrost mode	Cottage Cheese (Paneer), Tofu
Meat Item	125 gm	2 min 30 sec	Defrost mode	Boneless meat, kebabs For meat with bone, increase timing by 1 min
Vegetables	250 gm	4 min	Defrost mode	Vegetables

Reheat

	Weight	Time	Power
Beverage	250 ml	1 min	100%
Curry	100 gm	1 min	100%
Pasta	100 gm	30 sec	100%
Vapor Clean	500 ml	7 min	100%

The timings shown above are indicative, and they may vary as per quantity and type of food.

For double the quantity, the timing needs to be adjusted in proportion.

Reheating Charts

The times given in the charts below are a guideline only, and will vary depending on STARTING temperature, dish size etc.

HEATING CATEGORY
Your oven is Heating Category E and this is displayed on the front of your control panel. The information on this label will assist you in using new instructions on food packs to enable you to program the best heating time in your oven.

The IEC (60705) power output (watts)

The heating category for small packs of food

Microwave symbol

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
BREAD – Precooked – Fresh – N.B. Breads reheated by Microwave will have a soft base.				
Croissants	2	HIGH	25-30 secs.	Place on microwave safe plate on turntable. Do not cover.
	4	HIGH	45-50 secs.	
Rolls	1	HIGH	10 secs.	
	4	HIGH	20 secs.	
CANNED BEANS, PASTA				
Baked Beans, Ravioli in sauce	200 g	HIGH	2-3 mins.	Place in a microwave safe bowl. Cover and place on turntable. Stir halfway
	420 g	HIGH	4-5 mins.	
Spaghetti in Tomato Sauce	200 g	HIGH	2½ -3 mins.	
CANNED SOUPS				
Cream of Tomato	400 g	HIGH	3 -4 mins	Place in a microwave safe bowl. Cover and place on turntable
Minestrone	400 g	HIGH	2½-3 mins.	
CANNED PUDDINGS				
Creamed Rice	425 g	HIGH	3-3½ mins.	Place in a microwave safe bowl. Cover and place on turntable
	624 g	HIGH	4-5 mins.	
Sponge Pudding	310 g	HIGH	2½ mins.	
CHRISTMAS PUDDINGS - Overheating may cause pudding to ignite				
Slice	150 g	HIGH	20-30 secs.	Place in a microwave safe dish. Cover and place on turntable
Small	450 g	HIGH	1½-2 mins.	
Medium	900 g	HIGH	2½-3 mins.	
DRINKS – COFFEE				
1 mug	235 ml	HIGH	2 mins.	Place in a microwave safe mug on turntable. Stir, before, during and after reheating.
2 mugs	470 ml	HIGH	3½ mins.	
DRINKS – MILK				
1 mug	235 ml	HIGH	1½ - 2 mins.	Place in a microwave safe mug on turntable. Stir, before, during and after reheating.
1 jug	600 ml	HIGH	5 mins.	

POINTS FOR CHECKING Always check that food is piping hot after reheating in the microwave. If unsure, return to oven. Foods will still require a STANDING TIME, especially if they cannot be stirred. The denser the food the longer the standing time.

Reheating Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/Guidelines
PASTRY PRODUCTS - PRECOOKED - N.B. Pastries reheated by microwave will have a soft base.				
Chicken Pie	600 g	HIGH	4-4½ mins.	Place on microwave safe plate on turntable. Do not cover.
Cornish Pasty	227 g (1)	HIGH	2-2½ mins.	
Quiche	400 g (1)	HIGH	4½-5 mins.	
Steak	325 g (1)	HIGH	2-2½ mins.	
Sausage Rolls	260 g (4)	HIGH	1½-2 mins.	
Samosas	200 g (4)	HIGH	1½-2 mins.	Place on microwave safe plate on turntable. Do not cover. Turn halfway.
Spring Roll	230 g (4)	HIGH	2-2½ mins.	
Christmas Mince Pies	90 g (2)	HIGH	5-10 secs.	Place on a microwave safe plate on turntable.
PLATED MEALS - HOMEMADE - CHILLED				
Child Size	1	HIGH	3-4mins.	Place on a microwave safe plate on turntable. Cover and place on turntable
Adult Size	1	HIGH	5½-6 mins.	
PUDDINGS & DESSERTS N.B. Transfer food from foil containers to a similar sized microwave safe dish				
Bread & Butter Pudding	395 g	HIGH	3-3½ mins.	Place in a microwave safe dish on turntable. Do not cover.
Fruit Crumble	600 g	HIGH	3½-4 mins.	
Fruit Pie, individual	1	HIGH	20-25 secs.	
	4	HIGH	50-60 secs.	
Rice Pudding	400 g	HIGH	2-2½ mins.	Place in a microwave safe dish. Cover and place on turntable
PURCHASED CONVENIENCE FOODS - CHILLED N.B. Transfer food from foil container to a similar sized microwave safe dish. Plastic dishes designed for microwave and conventional ovens may be used with care.				
Cauliflower Cheese	450 g	HIGH	5½-6 mins.	Place in microwave safe dish on turntable. Do not cover.
Cottage Pie	450 g	HIGH	6 mins.	
Lasagne	400 g	HIGH	4½-5 mins.	
Vegetable Bake	400 g	HIGH	5½-6 mins.	
PURCHASED CONVENIENCE FOODS - FROZEN N.B. Transfer food from foil container to a similar sized microwave safe dish. Plastic dishes designed for microwave and conventional ovens may be used with care.				
Lasagne	400 g	HIGH	4½ -5mins. + rest for 1 min.	Place in a microwave safe dish on turntable. Do not cover.
		+ HIGH	5-5½ mins.	
Salmon Crumble	340 g	HIGH	5½ mins. + rest for 1 min.	
		+ MED	5½-6 mins.	
Shepherd's Pie	460 g	HIGH	5½ mins. + rest for 1 min.	
		+ MED	6-7 mins.	

POINTS FOR CHECKING Always check that food is piping hot after reheating in the microwave. If unsure, return to oven. Foods will still require a STANDING TIME, especially if they cannot be stirred. The denser the food the longer the standing time.

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/Guidelines
BACON – from raw				
Rashers	130 g (4)	HIGH	2-3 or 30-40 secs per rasher.	Place on microwave safe rack or plate on turntable.
BEANS & PULSES – should be pre-soaked (except lentils)				
Chick Peas	225 g	HIGH	8½ mins.	Use 600 ml (1 pt) boiling water in a large bowl. Cover and place on turntable
		+ LOW	35-40 mins.	
Lentils	225 g	LOW	10½-13 mins.	
Red Kidney Beans	225 g	HIGH	13 mins.	
		+ LOW	30-35 mins.	
CHICKEN from raw – Caution: Hot fat! Remove dish with care.				
Breasts, boneless	500 g	LOW	10½ -12 mins.	Place on microwave safe rack or plate Cover and place on turntable.
Drumsticks	450 g (4)	LOW	10½ mins.	
Quarters	700 g (2)	LOW	16-17 mins.	
Whole		HIGH	8½-9 mins. per 450 g (1 lb)	Place on upturned saucer breast side down in microwave safe dish. Cover, Cover and place on turntable.
EGGS – Poached.				
Water	45 ml	HIGH	45 secs.	• Place in a small bowl and heat for 1st cooking time. • Add egg (medium sized). • Pierce yolk and white. • Cover. • Cook for 2nd cooking time. • Then leave to stand for 1 min.
Egg	1	HIGH	25-35 secs.	
Water	90 ml	HIGH	50 sece.	
Eggs	2	HIGH	45 secs.	
EGGS – Scrambled.				
1 Egg		HIGH	25 secs.	• Add 1 tbsp of milk for each egg used. • Beat eggs, milk and knob of butter together. • Cook for 1st cooking time then stir. • Cook for 2nd cooking time then stand for 1 min.
		HIGH	20 secs.	
2 Eggs		HIGH	45 secs.	
		HIGH	35 secs.	

POINTS FOR CHECKING Always check that food is piping hot after reheating in the microwave. If unsure, return to oven. Foods will still require a STANDING TIME, especially if they cannot be stirred. The denser the food the longer the standing time.

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/Guidelines
FISH – FROZEN from raw				
Fish Fillets	380 g (4)	HIGH	4½ mins.	Place in microwave safe dish. Add 30 ml of liquid. Cover and place on turntable.
		+MED	4½ -5½ mins.	
Whole	450 g (2)	HIGH	8½ -10½ mins.	
Boil in the Bag	170 g (1)	DEFROST	4½ mins.	Place bag sauce side down on a microwave safe plate. Slash top of bag with a knife.
		+ rest	2 mins.	
		+ LOW	5½ mins.	
FRUIT – Peel, slice, chop into even sized pieces. Place in shallow microwave safe dish.				
Apples, Guava, Pear, stewed	450 g	HIGH	4½-8 mins.	Only half fill dish. Cover. Stir halfway.
Plums – stewed	450 g	HIGH	7-8 mins.	Add 30 ml (2 tbsp) of water. Only half fill dish. Cover and place on turntable.
LAMB – from raw – CAUTION: Hot Fat! Remove dish with care.				
Chops	600 g (4)	HIGH	1½-2½ mins. per 450g (1lb)	Place on microwaveable safe dish or rack. Cover and place on turntable.
		+ LOW	2-3 mins. per 450g (1lb)	
Joints		HIGH	3-4 mins. per 450g (1lb)	Place on upturned saucer in microwave safe dish or rack on turntable. Cover and turn joint over halfway. Drain off fat during cooking.
		+ LOW	6-7 mins. per 450g (1lb)	
PASTA – Place in a large 3 litre (6 pint) microwave safe bowl.				
Macaroni	225 g	HIGH	12 mins.	Use 1 litre (1¾ pint) boiling water. Cover and place on turntable.
Spaghetti, Fusilli	225 g	HIGH	7-8½ mins.	
PIZZA – FRESH CHILLED – N.B. Remove all packaging. Pizzas will have a soft base.				
Thin & Crispy	400 g	HIGH	4½ -5 mins.	Place on heatproof plate on turntable. Do not cover.
Deep Pan	475 g	HIGH	3½ -4½ mins.	
PORRIDGE – N.B. Use a large bowl.				
1 serving	½ cup oats	HIGH	2½-3 mins.	Add 1 cup of water or milk. Stir halfway.
2 servings	1 cup oats	HIGH	4-5 mins.	Add 2 cups of water or milk. Stir halfway.
RICE – Place in a large microwave safe bowl. 3 litre (6 pint)				
Basmati	250 g	LOW	10½ -11½ mins.	Use 600 ml (1 pt) to 800 ml (1¼pt) boiling water. Cover and place on turntable
Easycook White	250 g	HIGH	10½ -11½ mins.	

POINTS FOR CHECKING Always check that food is piping hot after reheating in the microwave. If unsure, return to oven. Foods will still require a STANDING TIME, especially if they cannot be stirred. The denser the food the longer the standing time.

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
SAUSAGES from raw - CAUTION: HOT FAT! Remove dish with care.				
Thick	240 g (4)	HIGH	2½-3 mins.	Place on microwave safe plate or microwave rack. Cover and place on turntable.
Thin	110 g (4)	HIGH	1½-2 mins.	
FRESH VEGETABLES – Place in shallow microwave safe dish.				
Green Beans	450 g	HIGH	6-7 mins.	Add 90 ml (6 tbsp) water. Cover and place on turntable.
Beetroot	450 g	HIGH	8½ -10½ mins.	
Broccoli + Cauliflower - florets	450 g	HIGH	7-8½ mins.	
Brussel Sprouts	450 g	HIGH	7-8 mins.	
Cabbage – sliced	450 g	HIGH	6-8 mins.	
Carrots, Leeks	450 g	HIGH	6-7 mins.	
Corn on the Cob	450 g	HIGH	6-8 mins.	
Courgettes, Mange Tout	450 g	HIGH	3½ -4½ mins.	
Peas	450 g	HIGH	3½ -5½ mins.	
Potatoes – boiled	450 g	HIGH	5½ -6 mins.	
Potatoes – jacket (225 g / 8 oz each)	1	HIGH	4½ mins.	Wash and prick skins. Place directly on turntable on outer edge. After cooking stand for 5 mins wrapped in foil.
	2	HIGH	7 mins.	
FROZEN VEGETABLES – Place in shallow microwave safe dish.				
Beans – green, Carrots	450 g	HIGH	8½ -10 mins.	Add 30 ml (2 tbsp) water. Cover and place on turntable.
Cauliflower	450 g	HIGH	10½ mins.	
Peas	450 g	HIGH	7-8 mins.	

POINTS FOR CHECKING Always check that food is piping hot after reheating in the microwave. If unsure, return to oven. Foods will still require a STANDING TIME, especially if they cannot be stirred. The denser the food the longer the standing time.

Questions and Answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:
1. Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.
2. Check the circuit breaker and the fuse. Reset the circuit breaker or replace the fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet. If it seems that there is a problem with the oven, contact an authorized Service Center.

Q: My microwave oven causes interference with my TV. Is this normal?

A: Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, Vacuum cleaners, blow dryers, etc. It does not indicate a problem with your oven.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.

Q: Why does my oven light dim?

A: When cooking with a power other than 800 W (High Power), the oven must cycle to obtain the lower power levels. The oven light dims and clicking noises can be heard when the oven cycles.

Q: Sometimes warm air comes from the oven vents. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

Q: Can I use a conventional oven thermometer in the oven?

A: Only when you are using GRILL and CONVECTION cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on MICROWAVE and COMBINATION cooking modes.

Before Requesting Service

ALL THESE THINGS ARE NORMAL:	
The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, Vacuum cleaners, hair dryers, etc. It does does not indicate a problem with your oven.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cool down.
I accidentally operate my microwave oven without any food in it.	Operating the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.
There are humming and clicking noises from my oven when I cook by Combination.	These noise occur as the oven automatically switches from microwave power to Grill, to create the Combination setting. This is normal.
The oven has an odor and generates smoke when using Combination and Grill function.	It is essential that your oven is wiped out regularly particularly after cooking by Combination or Grill. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on. →	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
	Circuit breaker or fuse is tripped or blown.	Contact the specified service center.
	There is a problem with the outlet.	Plug another appliance into the outlet to check if the outlet is working.
Oven will not start cooking. →	The door is not closed completely.	Close the oven door securely.
	Start Pad was not pressed after programming.	Press **Start** Pad.
	Another program has already been entered into the oven.	Press **Stop/Reset** Pad to cancel the previous program and program again.
	The program has not been entered correctly.	Program again according to the Operating Instructions.
	Stop/Reset Pad has been pressed accidentally.	Program oven again.
When the oven is turning on, there is noise coming from Glass Tray. →	The roller ring and oven bottom are dirty.	Clean these parts according to care of your oven (see next page).
"L - - -" appears in the display window. →	The Child Safety Lock was activated by pressing **Start** Pad 3 times.	Deactivate Lock by pressing **Stop/Reset** Pad 3 times (see page 7).

If it seems there is a problem with the oven, contact an authorized Service Center.

Technical Specifications

Rated Voltage:	230 V~,50 Hz
Operating Frequency:	2,450 MHz
Input Power:	Microwave 1250 W
Output Power:	Microwave 800 W
Outer Dimensions:	443 mm (W) x 330 mm (D) x 258 mm (H)
Oven Cavity Dimensions:	306 mm (W) x 308 mm (D) x 214 mm (H)
Noise Level:	L_{WA} 63 dB
Net Weight:	11kg

Weight and Dimensions shown are approximate.

This product is an equipment that fulfills the European standard for EMC disturbances (EMC = Electromagnetic Compatibility) EN 55011. According to this standard this product is an equipment of group 2, class B and is within required limits. Group 2 means that radio-frequency energy is intentionally generated in the form of electromagnetic radiation for purpose of warming or cooking food. Class B means that this product may be used in normal household areas.

Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households)

This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product.

Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

[India only]

Information on hazardous constituents as specified in rule16 (1) in electrical and electronic equipment.

Declaration of Conformity with the requirements of the E-Waste (Management) Amendment Rules 2023 with the rule 16 (1) limits with respect to Lead, Mercury, Cadmium, Hexavalent chromium, Polybrominated biphenyls, Polybrominated diphenyl ethers.

The content of hazardous substance with the exemption of the applications listed in SCHEDULE II of the E-Waste (Management) Second Amendment Rules 2023 :

1. Lead (Pb) – not over 0.1% by weight;
2. Cadmium (Cd) – not over 0.01% by weight;
3. Mercury (Hg) – not over 0.1% by weight;
4. Hexavalent chromium (Cr^{6+}) – not over 0.1% by weight;
5. Polybrominated biphenyls (PBBs) – not over 0.1% by weight;
6. Polybrominated diphenyl ethers (PBDEs) – not over 0.1% by weight.

For the purpose of recycling to facilitate effective utilization of resources, please return this product to a nearby authorized collection center, registered dismantler or recycler, or Panasonic service center when disposing of this product.

Helpline No. : 080-69841333

Do's & Don't:		
S.No.	Do's	Don't
1	All electrical and electronic products are required to be handed over only to the Authorized recycler	The product should not be opened by the User himself/herself, but only by authorized service personnel.
2	The product should be handed over only to authorized recycler for disposal.	The product is not meant for re-sale any unauthorized agencies/scrap dealer/kabariwalas.
3	Keep the product in isolated area, after it becomes non-functional/unrepairable so as to prevent its accidental breakage.	The product is not meant for mixing into household waste stream.
4	Refer to Operating Instructions for handling of end of life products.	Do not keep any replaced spare part(s) from the product in exposed area.
5	Always Dispose products that have reached end-of life at Panasonic Life Solutions India Authorized Service centre.	Do not donate old electronic items to any body. Do not dispose your product in garbage bins along with municipal waste
6	Wherever possible or as instructed, separate the packaging material according to responsible waste disposal options and sorting for recycling.	Do not give e-waste to informal and unorganized sectors like Local Scrap Dealer/Rag Pickers.

Please see the Panasonic website for further information on collection centers,etc. or call the customer care toll-free number

https://www.panasonic.com/in/corporate/e-waste-management.html

Panasonic

Panasonic Life Solutions India Pvt. Ltd.

CERTIFICATE OF WARRANTY

CUSTOMER COPY

Dear Customer,

Thank you for buying this Panasonic product. This card entitles you to enjoy one year warranty on your product. For any assistance please contact our Help Line Number.

Product:	20L Microwave Oven
Model No. :	
Customer Name :	
Address :	
Tel. No. :	Mobile No. :
Date of Purchase:	Date of Expiry :
Invoice No.:	
Dealer Name and Address:	

Helpline No. :080-69841333 **E-mail :** helpline@in.panasonic.com

Panasonic Life Solutions India Pvt. Ltd. 12th Floor, Ambience Tower, Ambience Island, NH-8, Gurgaon, Haryana,India-122002

Warranty Card and Information

Panasonic Life Solutions India Pvt. Ltd. having its registered office at 12th Floor, Ambience Tower, Ambience Island, NH8, Gurgaon- 122002, Haryana (herein after referred to as "Company" or "Our" or "We"), warrants to the purchaser ("Customer") of this Product free of charge repairs of functional part(s) of Microwave Oven ("Product"), if proved upon inspection by the Company or any of its Authorized Dealer/ Service Centre, to be defective due to faulty material or workmanship. This non-transferable warranty is only for the first end user on purchase from the Company or any of its Authorized Dealer. Company's Authorized Dealer/ Service Centres will repair this Product on the terms and conditions below:

Warranty Period

The Warranty Period is for 12 months from the date of purchase of this Product mentioned on Original Purchase Invoice, provided always that this Warranty Card is duly filled and bears the rubber stamp, date and signature of our Authorized Dealer/ Service Centre. Warranty shall not be considered valid if the above referred documents are not presented or if the information contained is incomplete or the Warranty Card is found tampered.

Warranty Terms

1. Warranty takes care of any manufacturing defect or breakdown of the Product which occurs while using the Product in normal condition (functional defect) within the Warranty Period. Company at its sole discretion will repair or replace such defective parts of the Product with a substitute without affecting the performance of the Product.
2. This Warranty covers only the above mentioned repairs and does not entitle the Customer for replacement of the Product including but not limited to free replacements of cabinets and styling materials aesthetic material frames, plastic parts & accessories such as turn table, turn table ring etc.
3. This Warranty is confined to the first purchaser of this Product only. This Warranty is valid and applicable only in respect of Products which are purchased in India from authorized channel of the Company. Parallel imports are excluded from this Warranty.
4. The Product is defined to operate at a voltage supply of 220 volts – 50 Hz with a tolerable variation of plus or minus 10% in case of single phase product. Any failure due to operation of the machine beyond the above specified limits will not be covered under this Warranty.
5. Repair or replacement will be carried out through the Company's Authorized Service Centre or its Dealer's Service Centre. All parts removed/ replaced by the Company shall be the property of the Company. In the event the Company carries out repairs or replacement of any part during the said Warranty Period, the Warranty shall thereafter continue only for the remaining period of the Warranty. Any repairs done or replacement provided shall not extend the warranty term for any of the Products. The Warranty Period is limited as provided hereunder from the date of Purchase Invoice irrespective of the period the Product unit was not in use; was not giving proper performance; was under breakdown; or was under repair(s) by Company's Authorized Service Centre.

6. In the event of repairs, of any part, during the said Warranty Period, the warranty shall thereafter continue only for the unexpired period of the original Warranty Period.
7. This Warranty shall not apply under following circumstances:
(a) Installation/ repair is carried out by any unauthorized organization/ person which are other than those specified by the Company;
(b) Any damages resulting from un-authorized adaptations or adjustments to the Product;
(c) If the Product/part(s) Serial No. on the Product is mutilated, defaced or altered;
(d) Any damage to the Product including but not limited to damage by animals (eg. Rat, lizard, insect, ants, etc), input voltage beyond specifications, fire, lightening, water ingress, dust, riots, acts of God (like flood, earthquake, cyclone, storm, etc);
(e) Use of harmful chemicals; improper heat load, usage of Product in an abnormally corrosive alkaline/acidic atmosphere;
(f) Any change or defect resulting due to improper maintenance or any use contrary to the operations specified in the User's Manual supplied with the Product;
(g) Damage or loss arising out of mishandling or incurred during transit;
(h) Display may occasionally have dots missing or permanently lit. This does not necessary indicate a fault;
(i) Any form of damage caused by using external stabilizer.
8. Installation/ Demo service is the privileged service offered by the Company, which is valid for a one month from date of purchase of the Product.
9. The Company shall not be liable or be deemed to be in default for any non-functional or abnormal function with any external device connected with the Product.
10. While the Company will make every effort to carry out repairs/ replacement of parts at the earliest, it is however made explicitly clear that the Company is under no obligation to do so in a specified period of time.
11. Any defect in the electrical installation or wiring at site has to be rectified by the Customer as per the recommendation of Company's Authorized service representative. The Customer shall bear the cost of such rectification.
12. In the event of any unforeseen circumstance, and spares not being available, Company's prevailing depreciation rules will be binding on the Customer to accept as commercial solution in lieu of repairs, the depreciation rules will be applicable after one year of purchase of the Product.
13. The Company shall not be held liable or be deemed to be in default for any delay or failure in performance resulting directly or indirectly from causes beyond its reasonable control including delay in repairing due to non-availability of any component or accessory, labor problem, restrictions and regulations of the government, public movement, war and any unavoidable circumstances, specially vis-à-vis the import of supplies and raw material or if the Company is otherwise prevented from performing its functions under this Warranty.

14. For Product units installed outside the municipal limits of the Company or Authorized Dealer's service center, all expenses incurred in to & fro transportation of unit / parts, lodging, boarding, conveyance and other incidental charges will be borne by and payable in advance by the Customer.
15. To the extent permitted by law, this Warranty and the remedies set forth herein are exclusive and in lieu of all other warranties, remedies and conditions, whether oral, written, statutory, express or implied. The Company disclaims all statutory and implied warranties, including without limitation, warranties of merchantability and fitness for a particular purpose and warranties against hidden or latent defects, to the extent permitted by law. In so far as such warranties cannot be disclaimed, Company limits the duration and remedies of such warranties to the duration of this express Warranty and, at Company's option, the repair or replacement services described herein.
16. The Company shall not be held liable for any indirect, special, incidental, punitive, exemplary, consequential or economic damage or loss (including but not limited to loss of profits, data, anticipated savings, personal injury and goodwill or business opportunities arising from or related to the Warranty). The Company's liability under or in relation to this Warranty shall be limited to the purchase price of the Product or the Maximum Retail Price thereof, as stated on the packaging of the Product, whichever is lower.
17. This Product is meant for home appliances purpose. Warranty is not valid if the Product is used for the commercial purpose.
18. It is an obligatory condition of this warranty that any changes in the location of the Product unit or ownership thereof must be intimated in writing to the Company within 10 days in advance and only Company's Authorized Dealer /Service Centre shall remove and install the Product units on chargeable basis, failing which, the warranty shall not be applicable.
19. The Courts at New Delhi shall have exclusive jurisdiction over matters covered or flowing from this Warranty.
20. In the event of any difference or dispute arising with reference to the terms and conditions of this Warranty or their interpretation, the same shall be referred to a sole arbitrator, who shall be appointed by the Company. The decision of the sole arbitrator shall be final and binding on the Parties. Such arbitration proceedings shall be held at New Delhi and provision of the Arbitration & Conciliation Act, 1996 shall apply to the arbitration proceedings.
21. For complete warranty terms and conditions, visit http://www.panasonic.com/in/support/